Working with new farmers
to build strong businesses, expertise in the field, and a resilient food system.

Greetings from the throes of summer! The sun is out, and the plants are yearning for it. And we are savoring our World PEAS CSA shares! Grab yours to enjoy delicious produce, herbs, and value-added products like honey and maple syrup all summer and fall.

The summer is also a busy time for humans who grow food! We’d love to welcome you back again, or for the first time, at our farm tour next month, on Thursday, August 10th. Bring your friends and enjoy a beautiful place with an inspiring mission, lively staff, and excited new farmers! After whetting your appetite at our farm tour, there’s a chance the next day to meet loads of interesting farmers, gardeners, and other agricultural participants at the banner Northeast Organic Farming Association’s summer conference in Amherst, from Friday, August 11th to Sunday, August 13th. If you’re a veteran, make sure to attend the Veteran Farmer Mixer in the middle of the conference, on Saturday, August 12th.

The seasons do march on, and so do our CSA share options, so if you’re still on the fence about the share, you have an additional opportunity to enroll in late August, when our Fall Share option begins on Tuesday, August 22nd. After that, it’s all the way in fall then winter that comes the next events we are anticipating, the 6th Annual NIFTI Field School from Wednesday,
at our very own local Community Food Systems Conference from Tuesday, November 5th through Thursday, November 7th in Boston’s Park Plaza Hotel! We’ll be discussing how to make local food economies inclusive, vibrant, and dynamic—come join the conversation and add your perspective.

There are all kinds of goodies in this newsletter, including a recently completed report from our Farmer Training team on how better to serve small-scale farmers in Massachusetts; a recap of the Gibbet Hill Cattle Run several New Entry staff members ran the last week of June; photos from our Poultry Processing Training day; information about participating in the important 2017 Census of Agriculture; a new batch of risk management tips for farmers for this month; details about volunteering with New Entry; cool tidbits about what our staff members are reading and eating these days; and a registration portal for the Ag Plate that can help fuel local agriculture as you operate your vehicle. Thanks, as always, for reading our newsletter. We hope you enjoy it and come visit us in person soon!

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**Upcoming Events**

**August 10th, 2017** - [10th Annual Farm Tour](#), Dracut, MA
Amherst, MA

**August 12th, 2017** - Veteran Farmer Mixer and Lunch at NOFA, Hampshire College, Amherst, MA

**August 22nd, 2017** - First day for the World PEAS CSA Fall Share

**August 30th, 2017** - CRAFT field visit - tools for small-scale farming, New Entry Incubator Farm, Dracut, MA

**November 8th - 10th, 2017** - 6th Annual NIFTI National Field School, Asilomar Event and Conference Center, Pacific Grove, CA

**December 5th - 7th, 2017** - Community Food Systems Conference 2017, Boston's Park Plaza Hotel, MA

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Facebook Events  
Website Events

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**Poultry Processing Training Day - Preparing growers to safely process locally raised birds!**

![Image of a group of people wearing aprons and gloves, standing in front of a mobile processing unit on a farm field.](image-url)
On June 20th, a group of 11 intrepid poultry producers and educators attended New Entry's Poultry Processing and Food Safety Training held at Freedom Food Farm in Raynham, MA. Eager to learn about the regulatory background which governs the business of poultry processing in Massachusetts (and at federal and local levels), these producers gathered for a day of learning and hands-on experience in poultry processing and preparing "wholesome, safe, and unadulterated" poultry for the local market. New Entry's resident expert on all things poultry, Jennifer Hashley, led the training accompanied by regulators from MDAR and the Massachusetts Department of Public Health to provide information on applying for the state poultry slaughter license, preparing to use the Mobile Poultry Processing Unit on the farm (or building your own bricks and mortar facility) and the considerations for keeping poultry processing facilities and products safe for consumers. The workshop involved hands-on poultry processing and wrapped up with a delicious locally-sourced brick-oven pizza lunch featuring produce and locally grown flour from Freedom Food Farm. For more information on New Entry's poultry processing resources, handbooks, and guides to licensure or building your own facility, see our [Poultry Resources Page](#) on our website. Special thanks to [Jillian Curran](#) for the beautiful photography of the event.
"You, as a food buyer, have the distinct privilege of proactively participating in shaping the world your children will inherit." - Joel Salatin

World PEAS Fall Share
Get the Fall Share for 10 weeks, August 22nd to November 2nd! Produce in our CSA comes from over 20 beginning farmers. Fresh and local fruits and veggies are delivered to over 10 locations in the Greater Boston area! Visit nesfp.org/worldpeas for more.

**Beginning Farmer Resource Assessment & Gaps Analysis**

The Beginning Network of Massachusetts recently completed a research
Farmer Resource Assessment & Gaps Analysis.” We are pleased to be able to distribute the report widely and hope that many farmers, service providers, nonprofits, and other stakeholders across the state find the information useful and that it moves us closer to providing adequate resources to those who are starting out in farming in our beautiful state. Please share with your networks!

For questions about the report, please contact janel.wright@tufts.edu.

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**Cattle Run & BBQ to Benefit New Entry!**

The 2nd Annual Gibbet Hill Cattle Run raised over $45000.00 to benefit Dana-Farber Cancer Institute, Boston Children’s Hospital, The Greater Boston Food Bank, For The Love of Erika, Boston Bruins Foundation, and New Entry Sustainable Farming Project! We are grateful for all the support we received. Thank you to those who helped us raise over $3,000 Wednesday! With these funds we will continue working with new farmers to build strong businesses, expertise in the field, and a resilient food system.
Make Sure You're Counted!
2017 Census of Agriculture
Make Sure Your Farm or Ranch Counts!

Your agricultural operation, large or small, is important to U.S. agriculture. The Ag Census is the only source of uniform, comprehensive, and impartial agriculture data for every county in the nation. This data is used to advocate for you and for policies, services, and programs that support young farmers!

Please sign up to take the 2017 Census of Agriculture. Make sure you're counted!

Risk Management Tips for July

Risk Management July 2017

In this month’s edition of risk management strategies for farmers, we would like to follow up on some record keeping templates for small and beginning farmers that we mentioned last month. We use these templates on our incubator farm here at New Entry, but other beginner farmers will also find them helpful. They are located in our Farmer Resource Library and can also be found by clicking on the following links:

- Field Planting Record Template
- Cornell University GAP’s Sample Soil Amendment Template
- USDA Pesticide Book
- Sample Harvest and Sales Log
- FSMA Record Keeping Templates

Another important aspect of risk management is knowing where to access legal help if needed. The following resources can help get you started:
The Legal Food Hub – A project of the Conservation Law Foundation, the Legal Food Hub provides free legal services for farmers, food entrepreneurs, and related organizations. They also offer workshops, trainings, and events.

- **Farm Commons** – This website is dedicated to providing farmers with tutorials, resources, and webinars pertaining to a wide range of legal topics including employment law, forming a business entity, leases and other contracts and taxes to name a few.
- **Drake Agricultural Law Center’s Legal Guide for Direct Farm Marketing** – A vast clearinghouse of legal topics for the farm business.
- **Farm Answers** – The Legal sections of the Library contains answers to many common farm business legal questions.

**Next month**, we will discuss the work we have been compiling with UMass Extension around the Food Safety Modernization Act’s Produce Safety Rule and what farms are responsible for on their farms regarding food safety.

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**Save the Date for the 6th Annual NIFTI Field School**

**NIFTI Field School**

**Explore, learn, connect and unwind**

**Come explore, learn, connect and unwind** with fellow Incubator Farm Project staff from across the country. This year will include workshops on best practices related to Incubator Farm Project design and implementation, discussion sessions for digging deep and getting creative, farm visit to the [Agriculture and Land-Based Training Association](https://www.aglba.org), and opportunities to stretch, move and relax on the seaside with people who intimately understand your work!

**When:** November 8-10th  
**Where:** [Asilomar Hotel and Conference Center](https://www.asilomarconventioncenter.com), Pacific Grove, CA
The NOFA Summer Conference is a three-day solutions-oriented annual celebration of the grassroots organic movement. Gardeners, farmers, growers, and food-lovers from across the Northeast will again share their inspiration and ideas for organic food, farming, health, activism, and beyond. In addition to over 130 workshops and sessions on everything from soil health and food preservation to mushrooms, bees, healthy living, and food activism, the conference features annual favorites like the Children’s Conference, contra dance, film screenings, local dinner celebration, farm tours, exhibitors tent, and live music and drumming. This year will also feature a “Country Fair”, showcasing farm and garden innovations as well NOFA-VT’s wood-fired mobile pizza oven!

New Entry will also be hosting a social mixer for Farmer Veterans! Join in the fun and meet your fellow farmers while providing input on future gatherings and learning opportunities targeted to returned military veterans.

**Veteran Farm Mixer**
[Sign up](#) for lunch and veteran farmer networking session on **Saturday from 12 – 1 pm**. Learn more about opportunities for veteran farmers and NCAT’s Armed to Farm training program!
The Veteran Farm Mixer is sponsored by the National Center for Appropriate Technology and New Entry Sustainable Farming Project. Funded by USDA Beginning Farmer Rancher Development Program. For more information, contact nesfp@tufts.edu

Learn more and register at www.nofasummerconference.org or call (508) 572-0816. Scholarships, group discounts, and work exchange opportunities are available.

Staff (& Farmer!) Profile: John Short

John Short is our Farm Business Training and Incubator Site Manager. John’s interest in agriculture emerged when he took an undergraduate economics
enjoyable occupation than economics. With his career goal in mind, John completed his Bachelor of Arts degree in Agriculture and Plant Science from Dort College in Iowa, and then went on to pursue his Master of Science degree in International Agricultural Development at University of California, Davis.

Having an education focused on agriculture broadened the opportunities for John’s future career. While he admits that his vocational goals vary day to day, he loves teaching and providing technical assistance to other farmers. He also acknowledges that his graduate training focused a lot on weed science and ecology, believing that perhaps he could explore research options later on in his career. Because he only dabbled in research during his college studies, eventually he will continue on to get his PhD. His international education along with travel experience throughout Latin America during his time in undergrad and graduate school also influenced his desires to work abroad, keeping an open mind as to what his job would potentially be while out of the country.

John recently landed the job as New Entry’s Farm Business Training and Site Manager where he works with incubator farmers, giving them technical assistance to hone their production systems, along with providing any other farm business support as needed. He also helps take care of New Entry’s farm property and equipment. In the fall and winter, John teaches the Farm Business Planning Course, and he will be teaching a new farm production course next spring.

As much as he loves farming, John does not intend to own his own farm or farmland, as his passion lies with assisting other farmers. However, John expresses that he loves several aspects of farming. He is specifically intrigued by “how plants grow, shape themselves, and become unique, and the interactions that occur between the soil and the plants.” What he enjoys most is fixing farm equipment, specifically the mechanical work and troubleshooting and problem solving that is involved.

Passion, some humility, and flexibility are several characteristics John believes make for a successful farmer. He claims that a farmer’s “plans will not last.” While it is important to always make plans, one must recognize that in the farming world plans may change, and one should learn to accept and to adjust to such changes. In terms of short term challenges a farmer may face, John argues that the market can certainly be difficult, while in the long-term, climate change may make agriculture challenging. “Take the time to actually run the numbers,” John claims to all new farmers starting a business of their own. Even though it may not be fun or easy to do so, it will certainly help make life simpler if one knows what they financially have and need to move forward.
New Entry is fortunate to have John Short as a new member of the team not only for his extensive knowledge but also for the assistance he provides to current and future farm business owners. Welcome to New Entry, John!

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**Volunteer Opportunities**

**Become a World PEAS Food Hub Volunteer!**

Food Hub volunteers serve at our warehouse in Lowell. They unload, unpack, pack, and prepare our customers' orders. This includes taking inventory, folding and unfolding boxes, and neatly packing shares, loading them onto pallets and our trucks, and cleaning up after we finish fulfilling orders.

**Our food hub volunteers** commit to one, two, or three mornings per week. Our schedule is as follows:

- **Monday** 1:00 PM - 4:00 PM
- **Tuesday** 9:00 AM - 12:00 AM
- **Wednesday** 9:00 AM - 12:00 AM

**Benefits:** Work alongside caring, friendly individuals committed to solving problems in our food system. Volunteers who can commit to at least two mornings...
Next Steps: To inquire about this volunteer position, email maria.smith@tufts.edu

To learn about other volunteer opportunities with New Entry click the link below!

🔗 Volunteer Opportunities

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**What We're Eating and Reading**

**Fava Bean Hummus**

*Ingredients*

- 1 or 2 cups fresh fava beans, shelled
- 1 shallot or onion, chopped
- 1 clove garlic or 2 chopped garlic scapes
- Kosher salt
- Juice of 1/2 lemon (2 tablespoons)
- 1/2 teaspoon ground cumin
- 1/8 teaspoon cayenne pepper
- Freshly ground black pepper
- Extra virgin olive oil
- Parsley (optional)

**The Orchard; A Memoir** by Adele Crockett Robertson

**Zen: Tradition and Transition: A Sourcebook** by Contemporary Zen Masters and Scholars

**America the Possible** by James Gustave Speth
Cook the chopped shallot in olive oil over medium heat until it begins to brown, then add the garlic and cook for another minute, taking care not to burn the garlic. Add the beans and cook for a few more minutes, until tender and delicious.

Transfer to a food processor. Add the lemon juice, cumin, cayenne, and pepper to taste, and purée until very smooth. With the machine running, add the olive oil in a slow, steady drizzle. Don’t worry if the texture is soupy; the purée will stiffen as it chills. Top with parsley.

Adapted from jamesbeard.org and wholefoodsmarket.com. Image Credit: James Beard Foundation

How to Promote Local Agriculture

Get your Choose Fresh & Local plate!

#MAfoodplate

For more info: www.mafoodplate.org

Drive in style while supporting local agriculture that helps sequesters carbon for a healthier environment!
**We are proudly sporting our new Choose Fresh and Local license plates - ARE YOU?** The funds raised from these plates will support New Entry's work with new and beginning farmers on our incubator farms and beyond, including training and resources as well as continuing to develop a strong statewide Beginning Farmer Network. They will also help Mass Farmers Markets continue to support farmers markets in the state. Additionally, having these plates on the road will continue to raise awareness of local agriculture in Massachusetts and help build strong markets for farmers statewide. Visit our website to find out how it works, you can sign up online and the RMV will mail the plates TO YOUR HOME...no waiting in long lines at the RMV - it's easy as 1 - 2 - 3. THANK YOU for supporting local food!

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**Our Mission**

Well-trained farmers are key to building sustainable local food systems, and New Entry prepares new and beginning farmers for success through comprehensive training and technical assistance in all aspects of farm production and management. Our mission: work with new farmers to build strong businesses, expertise in the field, and a resilient food system. 

**To learn more, visit** www.nesfp.org.

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**Get Involved**

Join us in helping cultivate and sustain the next generation of farmers who will care for our farmland, supply our markets, provide food to our schools, and contribute to a vibrant local economy in our communities.

**Volunteer**

Volunteer with New Entry World PEAS Food Hub at least two days per week for the entire season and

**Upcoming Classes**

Throughout the year, New Entry holds dozens of classes, advanced workshops, online

**Donate**

Designate the Friedman School, and New Entry Sustainable Farming Project to be sure your gift supports new farmers.
We welcome your feedback!
Please write to nesfp@tufts.edu with any feedback or topics you would like us to cover to improve the quality of our newsletter.

Want more specific New Entry e-mails?
Click the update subscription link at the bottom of the email to be added to content specific emails such as livestock, World PEAS and Beginning Farmer Network.