

#### Working with new farmers

to build strong businesses, expertise in the field, and a resilient food system.

**Happy June!** Though it is officially June, we are still shaking off the chilly spring weather and frequent showers. Farmers who gratefully returned to the soil after a long winter (and what seems like a very long, slow start to spring) are hoping that it does eventually warm up and kick start the summer crops for a fantastic local food season ahead. In the meantime, we've been plugging away with fundraisers, hands-on trainings on the incubator farms, hosting volunteer work days, and conference learning and networking!

Looking ahead, **on the top of our minds** is the opening of the <u>World PEAS CSA</u>. Our farmers have been gracefully handling mother nature's erratic conditions: it's been too wet to get the plants going in the ground, so we pushed the CSA start date back two weeks, to the week of June 18th. A big hat off to our growers for handling the many unknowns of farming with aplomb. The upside to the delay is more time to <u>get registered!</u> Please let your friends know about this program: it's a critical resource for our new and beginning farmers, and a great opportunity for your fellow community members to eat delicious, fresh, local food, while supporting new businesses, healing neighborhood landscapes, and revitalizing the local economy.

give you the low-down on what you need to know and do to get a BFRDP grant, make sure it fits well with your organization, and ensure that serving farmers is always paramount in your project planning. We are doing a double-header that day and also hosting our MPPU (Mobile Poultry Processing Unit) Hands-on Training on June 20th in Raynham, MA. Come learn about the MA state slaughter license requirements and get your required food safety training all in one shot! Soon after is the Gibbet Hill Cattle Run & BBO on Wednesday, June 28th at 6:00 PM at Gibbet Hill Grill in Groton. Come cheer on New Entry staff members as they dodge through the cowpies, and enjoy local barbecue and beer while you spectate! Consider donating to one of our two teams to support the next generation of farmers. If you're a food producer yourself, check out an alternate event that day, that's more educationally focused: UMass's Food Safety and Drought Twilight Meeting. After such a tumultuous year of weather, that meeting should be a useful forum to reflect on mitigating strategies and share ideas for backup plans. To round out June, there's another event the very next day, the Explore Farming Workshop on Thursday, June 29th in Lowell! Have you ever wondered if farming is right for you? Come learn the answer to that enticing question!

Looking beyond June, we have three other events on the horizon. August 11th to 13th is the summer conference for the Northeast Organic Farming Association at Hampshire College in Amherst. Geared towards gardeners, farmers, growers, and food-lovers, this is an event that offers practical solutions and moral support in equal measure. New Entry is hosting a Veteran Farmer Mixer on Saturday afternoon, August 12th starting with lunch at the NOFA conference - stay tuned for more info and discount conference registration for veterans soon! Later in the year, the 6th Annual NIFTI National Field School takes place in Pacific Grove, CA. If you're interested in incubator farming networks, mark your calendar for November 8th through 10th. Finally, there's New Entry's own Community Food Systems Conference from December 5th through 7th. The whole organization is really excited about this event, which will be a lively and honest exploration of how social justice, local economies, and community food systems are intertwined.

The chill is nearing its end, all that is green and good is returning to our sights, and we are thankful as always that you read our newsletters! Take a deep breath of the sweet air and enjoy the springtime with us.

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## **Upcoming Events**

**June 20th-22nd -** The World PEAS CSA Begins! Many locations in the greater Lowell and Boston areas

June 20th, 2017 - Poultry Processing and Food Safety Training, Raynham, MA

June 20th, 2017 - BFRDP Webinar: "Project Development" with Allison Goin

June 28th, 2017 - Cattle Run at Gibbet Hill Grill, Join a team and run for

New Entry! Groton, MA

June 28th, 2017 - UMass's Food Safety and Drought Twilight Meeting

June 29th, 2017 - Explore Farming Workshop, Hildreth Building, Lowell, MA

August 11th - 13th - NOFA Summer Conference, Hampshire College,

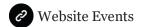
Amherst, MA

November 8th - 10th, 2017 - 6th Annual NIFTI National Field School,

Asilomar Event and Conference Center, Pacific Grove, CA

Boston's Park Plaza Hotel, MA





## Join Our Community Supported Agriculture Program - help new farmers grow!



# World PEAS Food Hub

Community Supported Agriculture (CSA)
Local food. Strong communities.



Support local agriculture by signing up for your 2017 CSA share, a weekly produce delivery.

nesfp.org/worldpeas

Join the World PEAS Food Hub CSA for 20-weeks of farm-fresh fruit and vegetables grown by local beginning, immigrant, and refugee farmers! The World PEAS CSA offers multiple share sizes and options (including a Small Share, Large Share, Egg Share, Summer Share, and Fall Share) as well as convenient pickup locations all over the greater Boston area. World PEAS is proud to accept SNAP/EBT as payment. When you purchase a World PEAS CSA share you get high-quality, freshly harvested, all-local produce while supporting the next generation of culturally diverse farmers!

Sign up now at: <a href="http://www.worldpeascsa.org">http://www.worldpeascsa.org</a>

### **#LocalFood #StrongCommunities**



"You, as a food buyer, have the distinct privilege of proactively participating in shaping the world your children will inherit." - Joel Salatin

# BFRDP Webinar: "Project Development" with Allison Goin



## Upcoming BFRDP webinar: Project Development Tuesday, June 20th, 2017

Led by New Entry and our partner, <u>Allison Goin</u>, this webinar will address various aspects of project development for potential BFRDP (USDA Beginning Farmer and Rancher Development Program) applicants. Topics covered include: understanding required BFRDP components, a brief intro to logic models, how to make your design competitive, ensuring your organization is meeting farmers' needs, integrating your program design with the broader mission of your organization, and more. If your

webinar on June 20th, 2017. Click here to register!

Stay tuned for more details on New Entry's other upcoming webinars focused on the BFRDP application process:

- July (date tbd): Working with Partners
- August (date tbd): Project Budget
- September (date tbd): Evaluation
- **f** Share this on Facebook

## Cattle Run & BBQ to Benefit New Entry!



Put together a team of three and join us on Wednesday, June 28, 2017, at 6:00 PM for the second annual Gibbet Hill Cattle Run & BBQ! This unique relay race will challenge runners of all abilities while raising money for New Entry (and other charities) - let's get a strong team contingent supporting Next Generation Farmers!

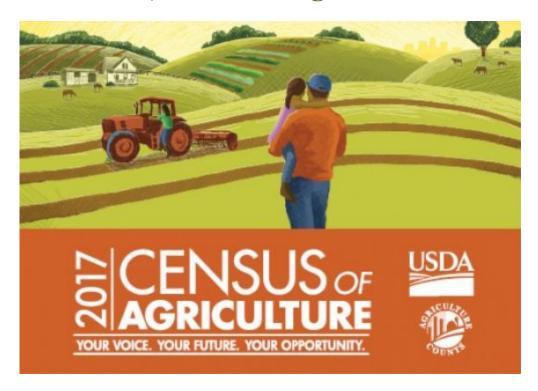
The folks from Gibbet Hill have mapped out a rugged and hilly 1.4-mile course which weaves through Gibbet Hill Farm. Your run will take you past the produce farm, through the black angus cattle herd and up to General Bancroft's "castle" on top of Gibbet Hill. The race will consist of 6 loops for a total of 8.4 miles. Each runner will run the course twice in the following order: 1-2-3-1-2-3. In some areas of the course, you'll be running on the actual cow path worn in the hill by Gibbet Hill's famous Black Angus herd! You might want

**Barbecue** Think you'll work up an appetite? Directly after the race, chefs from each Webber Restaurant Group property will collaborate to create a barbecue that will be sure to satisfy your hunger. Local beer will also be available to quench your thirst.

**Beneficiaries** Entry fee is \$600 per team (\$200 per runner), which includes the race, barbecue, and a frosty Narragansett. THE ENTIRE ENTRY FEE will go directly to New Entry (or the other participating charities, but we hope you will support next generation farmers!).

Please help raise additional funds to help New Entry grow new farmers! **Donate** to our staff teams <u>here</u> and <u>here</u>!

## 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!

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



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 • 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, Pacific Grove, CA

Find out more here!

**Risk Management Tips for June** 



#### In this month's edition of risk management strategies for

farmers, we would like to point you in the direction of our Farm Financial Management Resources web page. Here you will find case studies of farmers who successfully used capital to increase profits on their farm, record keeping strategies, and financing sources. Within the recordkeeping strategies section, you will find materials from a series of Northeast Extension Risk Management Education workshops that New Entry produced, including:

- A webinar from Purple Pitchfork's Chris Blanchard on organizing farm data
- Information on getting started with a <u>Cabbige account</u>
- "Farming Smarter" workshop with Richard Wiswall
- A webinar on record keeping for your organic certification

We are also in the process of developing record templates for farmers to use out in the field on a day-to-day basis. Look for updates on those in next month's newsletter.

As a follow-up to last month's drought conversation, consider attending UMass's Food Safety and Drought Twilight Meeting coming up on June 28<sup>th</sup>. Finally, for those that weren't able to attend our Risk Management panel in April, you can now find the presentations in our Farmer Resource Library:

- Intro to FSA's Noninsured Crop Disaster Assistance Program (NAP)
- NRCS programs for beginning farmers
- Risk Management for beginning farmers

**Next month** we will provide some information on organizations that help farms assist with legal aspects of risk management on their farms.



August 11-13, 2017 at Hampshire College in Amherst, Mass

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. More information coming soon - sign up to attend here.

Learn more and register at <a href="www.nofasummerconference.org">www.nofasummerconference.org</a> or call (508) 572-0816. Scholarships, group discounts, and work exchange opportunities are available.

June 20th - Poultry Processing Hands-On Food Safety Training



June 20, 2017 at Freedom Food Farm, Raynham, MA.

Join New Entry staff and farmers Chuck Currie and Drew Locke for a hands-on poultry processing and food safety training. If you are interested in processing birds on your farmeither in your own facility or using an approved Mobile Poultry Processing Unit (MPPU), you will be required to apply for your MA state slaughter license and attend a hands-on food safety training in the context of an active poultry processing event. The training day will cover the requirements for applying for your state slaughter license from DPH, additional regulatory and practical considerations, food safety hands-on practice, MPPU Unit operations and maintenance practice, and practical hands-on experience applying HACCP during live poultry processing. Come ready to get your hands dirty, humanely process some chickens, and learn all of the requirements to process birds on your farm. Upon successful completion of the hands-on training, producers will receive a link to take the online exam through MDAR who will then issue you a training certificate valid for five years. If you complete the licensing requirements, the Eastern Mass / New Entry-owned MPPU operates as a DIY (Do-It-Yourself) rental model that can be scheduled for MA slaughter license-holders.

The training will be held at Freedom Food Farm on Tuesday, June 20th from 9 am - 2 pm. A local farm lunch of oven-fired pizza will be served. Registration fee of \$75. Register online here. For questions about the MPPU or MA slaughter licensing requirements, please email jennifer.hashley@tufts.edu. Check out New Entry's other Poultry Processing Resources and helpful guides on our website.

"A proper community, we should remember also, is a commonwealth: a place, a resource, an economy. It answers the needs, practical as well as social and spiritual, of its membersamong them the need to need one another. The answer to the present alignment of political power with wealth is the restoration of the identity of community and economy." -Wendell Berry

## **Farm Profile: White Rabbit Farm**





Follow White Rabbit Farm, @ritarenee2347, on Instagram and sign up for the World PEAS CSA to keep up with Renee and her farm in Dracut, MA at the New Entry incubator farm.



Follow White Rabbit Farm on Instagram

**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:

Tuesday 9:00 AM - 12:00 AM Wednesday 9:00 AM - 12:00 AM Thursday 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 per week for 20 weeks receive first pick of surplus produce. There is the opportunity to learn about the handling and use of unique produce.

**Next Steps:** To inquire about this volunteer position, email maria.smith@tufts.edu



**Last month,** we partnered with the good people at Votze Butler inc. for a volunteer day at Ogonowski Memorial Fields in Dracut, MA. With their help, we were able to clean out our greenhouses, prep fields for the growing season, transplant plants, and move brush. **Thanks, Votze Butler** for the dedication to sustainable, local farmers in your community!

If your workplace is interested in volunteering with New Entry, email maria.smith@tufts.edu



# **Highlights from the 8th Annual New Entry Fundraiser**









The 8th Annual New Entry Fundraiser was held on May 8, at the award-winning Inn at Hastings Park and Artistry on the Green in Lexington, MA. Attendees enjoyed cocktails and hors d'oeuvres with the opportunity to mingle with New Entry staff, farmer graduates, and fellow supporters. Dinner featured a farm to table four-course meal with wine accompaniments. The night was full of conversation on the food system, speakers at the event include Farmer Tim, a farmer graduate, Trisha Perez Kennealy, venue proprietor and New Entry supporter, and Jennifer Hashley, our program director.

We raised \$15,000 to support new farmers! Thanks to the involvement of individuals like you, we are able to continue our work training and supporting beginning and immigrant farmers and partnering with

supporting beginning and immigrant farmers and partnering with local and national organizations to build a strong network of skilled farmers and ranchers. We are so grateful for this investment in New Entry for new farmers! Check out more photos from May 8!

# Learning new skills at the National Farm Viability Conference





More farm viability! Three of New Entry staff attended the 3rd National Farm Viability Conference in Albany, NY. At the conference, New Entry staff learned new skills to provide farm viability TA that they will apply in supporting new and beginning farmers. The National Farm Viability Conference engaged over 300 professionals in the fields of farm and food business planning, financial planning, agricultural financing, farmland conservation, agricultural market development, and food hub management. The opportunity to network and learn from industry leaders and other professionals in their fields helped New Entry staff develop new knowledge and skills to support beginning farmers. The conference also included tours of nearby farms and value-added processing facilities.

Pictures are from one of the conference farm tours at Hawthorne Valley Farm in NY - an integrated educational farm supporting beginning farmers.

## Jennifer Hashley - Eisenhower Fellowship





### Eisenhower Fellowship closing ceremonies in Philadelphia.

New Entry's Project Director, Jennifer Hashley, spend an action-packed three days in Philadelphia with global leaders, the 2017 International Fellows, and 2016 USA Fellows at the EF Headquarters for the closing ceremonies of her 2016 Eisenhower Agricultural Fellowship Program. Spending time with other Fellows learning about their fellowship experiences through engaging storytelling training and sharing, discussing the "future of work" (what will "work" look like in 50-100 years with the growth of artificial intelligence?), and gleaning leadership lessons from General Colin Powell were among the highlights. Last



Liberia to learn from agribusiness leaders, government officials, NGO's, and farmer communities about strategies to engage young people in farming, how to scale technical assistance to farmers to support and expand production, the

challenges West African farmers face, and emerging programs to support agricultural producers. On travel, Jennifer also spent time with two former New Entry farmer graduates - Suliman V. Kamara from Liberia and Osman Okyere from Ghana - learning how they have applied their New Entry experience to advance agriculture in their home countries. Jennifer is now connected to and committed to participate in a diverse global leadership network of over 1,500 alumni who are working toward a more peaceful, prosperous and just world.

## We Are Hiring!



### New Entry is Hiring - spread the word!



# World PEAS Food Hub Operation Assistant and Driver positions! Check out this <u>page</u> for the 15-20 hr/wk position, and this <u>page</u> for the 30-40 hr/wk position.

Spend your AmeriCorps VISTA term with a dynamic team focusing on food and agriculture! We're hiring, check it out:

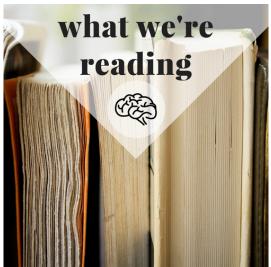
AmeriCorps VISTA Development Facilitator

## What We're Eating and Reading



Our staff always enjoys **Chocolate**, May was a good month for <u>dark chocolate with</u> <u>almonds</u>. June makes way for ....

*Wild Ramp Pesto*, we like ours with pecorino, lemon juice, evoo, and lots of garlic!



Our National Technical Assistance
Coordinator, Kristen, is learning to apply
the advice from *The Other End of the Leash by Patricia McConnell* in
training her 8-month-old mixed breed
rescue pup, Roo.

The Resilient Gardener by Carol
Deppe

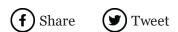
<u>American Terroir</u> by Rowan Jacobsen

**How to Promote Local Agriculture** 



Drive in style while supporting local agriculture that helps sequesters carbon for a healthier environment!

Support local food! The <u>Choose Fresh and Local license plate</u>is now available at the RMV - Get yours <u>here!</u>



#### 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 <a href="https://www.nowith.com/nowith/morks">how it works</a>, 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!

## **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



businesses, expertise in the field, and a resilient food system.

To learn more, visit www.nesfp.org.

## **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 receive a weekly CSA Share.

## **Upcoming Classes**



Support local agriculture and get your specialty Choose Fresh and Local License Plate today!

### **Donate**

Designate the
Friedman School, and
New Entry
Sustainable Farming
Project to be sure your
gift supports new farmers.









## **Contact Us**

**Staff Directory** 

## We welcome your feedback!

Please write to <a href="mailto:nesfp@tufts.edu">nesfp@tufts.edu</a> with any feedback or topics you would like us to

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