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#### Working with new farmers

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

**Hello and welcome to October!** It's hard to beat New England in the fall. The leaves are changing colors, the temperatures are dipping, and delicious autumn produce is filling our plates! We're loving all the squash, carrots, garlic, and other tasty foods that make up our World PEAS Fall CSA shares.

There's a lot to look for in this edition of the New Entry newsletter! We're excited to share new photos from our August Farm Tour, publications we've released, and classes that are coming up. If you've been thinking about starting you're own farm, don't miss your chance to sign up for our next <a href="Explore Farming">Explore Farming</a> workshop or the winter session of the <a href="Farm">Farm</a> <a href="Business Planning course">Business Planning course</a> (fall class starts tonight!)!

The <u>NIFTI National Field School</u> (November 8th-10th in Asilomar, CA) is only a month away! Don't miss your chance to connect with other incubator farm leaders by <u>signing up</u> here before October 13th. If that isn't exciting enough, the <u>Community Food Systems</u> <u>Conference</u> (December 5th-7th in Boston) is only two months away! You can register for the CFSC here.

We also want to take a moment to express our sorrow over the destruction of many parts of the United States, Mexico, Puerto Rico, and many Caribbean islands from earthquakes and Hurricanes Harvey, Irma, and Maria. Besides threatening the lives of far too many people,

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to donate to.

Sadly, extreme weather events like these are becoming more and more common. Be sure to read our October Risk Management tips for more information on how you can protect and insure your own crops in the case of hurricanes and other extreme weather events.

Thanks for reading, everyone! We appreciate your support as we work to create a more resilient food system!

# **In This Issue**

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# **Upcoming Events**

October 11 - December 13th, 2017 - <u>Farm Business Planning Course</u>, New Entry Office, Lowell, MA; next session begins in January 2018!

October 16th, 2017 - The Grant Application Process for Community Food Projects, Webinar

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

**November 17th, 2017** - <u>Massachusetts Food Systems Forum</u>, DoubleTree Hotel, Leominister, MA

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

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

#### **More Farm Tour Photos!**

Although we just posted about the 10th annual Farm Tour in our last newsletter, we couldn't keep ourselves from sharing these new photos! Check out all these great photos of our incubator farm sites in Dracut, MA. Photos are courtesy of Alonso Nichols/Tufts University and Jillian Curran of <u>Jillian Curran Photography</u>.



Delicious produce from WorldPEAS Food Hub. Courtesy of Alfonso Nichols/Tufts University.

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New Entry director Jennifer Hashley chats with incubator farmers Zach and Richard.

Courtesy of Alfonso Nichols/Tufts University.



Visitors explore the Smith Farm incubator site. Courtesy of Jillian Curran.

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New Entry staff make work fun! Courtesy of Alfonso Nichols/Tufts University

# Turn your Farm Dreams into a Reality!



'Tis the season for apple-picking, digging up root vegetables and going back to school. Yes, even farmers go back to school. Each year at this time, New Entry offers its **Farm Business Planning Course** that helps eager farmers take their dream ideas and put real numbers on them. This course is ideal for someone who has a production background and an interest in starting her/his own farming or ranching business.

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interested, please email <u>andrea.ranger@tufts.edu</u>. Our free 2 hour Explore Farming workshop is a prerequisite for the class. If you're interested in taking the winter session course, check out the Explore Farming class listed below! If you already possess significant production experience, this prerequisite may be waived. Contact Andrea for more information. If you need production experience or need some pointers, New Entry will be offering a Crop Production Course starting in the spring. Again, contact Andrea if interested.

# Last Explore Farming Workshop of the Season!

(a pre-requisite for our Farm Business Planning Course)



Our last **Explore Farming Workshop** of the season is coming up on November 16th from 5-7 pm at New Entry's Lowell office! This free two hour workshop will help you to start thinking about your farm business and whether farming is right for you. We will explore agriculture in New England, the challenges and rewards of farming, and what resources you need to get started. It is also a prerequisite for our <u>Farm Business Planning Course</u> which is being held twice this fall and winter. To register for the class, fill out our <u>General Registration Form</u> and RSVP to <u>janel.wright@tufts.edu</u>. Hope to see you there!

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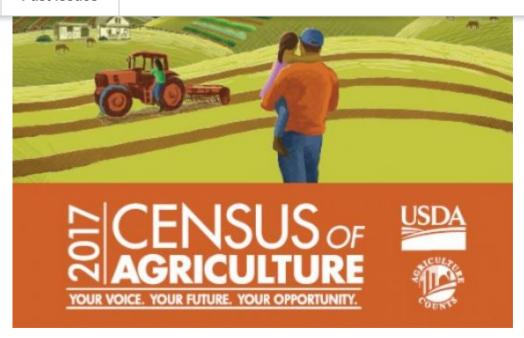
# Food Safety Modernization Act's (FSMA) Produce Safety Rule

A Plain Language Guide from the New Entry Sustainable Farming Project August 2017

Developed with help from a USDA Food Safety Outreach grant, this new **Plain Language Guide** will help farmers to determine their eligibility under the new Produce Safety Rule and how to best implement food safety practices on their farm. The guide offers straightforward, easy to understand guidance on the necessary food safety measures to implement on the farm. To access the guide, click <a href="here">here</a> or visit the Farmer Resource Library available on our website.

# There's Still Time to Get Yourself Counted! 2017 Census of Agriculture

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#### **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 October 2017

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seems to be the new normal and managing that risk is becoming more and more important for the small farmer. In a previous edition of this risk management section, we discussed the Noninsured Crop Disaster Assistance Program (NAP) offered by the FSA. This program works well for small and beginning farmers that grow a diverse crop plan where typical commodity crop insurance would not necessarily apply. Similar to that, the Whole Farm Revenue Protection option is also an excellent program for highly diversified farms and includes livestock as well. This program is offered through the USDA's Federal Crop Insurance Program.

Options for financial assistance for loss other than crops are also available. Through the FSA's Emergency Assistance for Livestock, Honeybees and Farm –Raised Fish Program (ELAP), you can be eligible for financial assistance for the loss of a honeybee colony due to eligible adverse weather or Colony Collapse Disorder or you could receive support for forage costs in the event of a drought. The Tree Assistance Program (TAP) also offered through the FSA can provide financial assistance for trees, bushes, or vines lost due to natural disaster or disease. Nursery trees and Christmas trees are also eligible under TAP.

And finally, if you do find yourself facing a natural disaster and in need of help assessing all the risks, don't forget to think about food safety as well. The Produce Safety Alliance released this helpful <u>factsheet</u> on flooding during the aftermath of last month's hurricanes.

The best way to start thinking about any of these options is to visit your local USDA office. Use this office locator to find the office closest to you.

This project is funded by the United States Department of Agriculture Food Safety Outreach Program.



## Farmer Profile: Dan Berube

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Some people swear by the phrase "Once a farmer, always a farmer." While Dan Berube veered away from farming for a while after being raised on a small farm in Dracut, MA, he found himself craving the outdoors again, eventually growing more crops than his family could consume. Realizing his strong passion for farming, his father suggested Dan enroll in New Entry's Farm Business Training Program, residing not too far from him in Lowell, MA.

Now, four years after graduating from the program, Dan has his own farm in Dracut, known as Berube Farm. This past year was Dan's first growing season on a new plot of land after utilizing one of New Entry's incubator fields for several years. So far, Dan is very pleased with his farm, which is approximately five acres and is located nearby his parent's home in case he needs to borrow equipment. Dan focuses primarily on growing vegetables and some blueberries, with hopes of expanding fruit production as the years go on.

Roughly half an acre was under production this past summer as Dan wanted to become more familiar with his new land. Knowing that each plot of land has unique qualities, Dan has tried to focus most of his energy on "getting a feel" for the land rather than on producing high yields. He wanted to take the time to

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once he is more knowledgeable about the chemical, physical, and biological aspects of his farm.

Dan cannot rave enough about farming, commenting on its therapeutic qualities and abilities to make one feel accomplished. After tackling a field full of weeds on hot day, a sense of pride and satisfaction typically takes over. The multitude of tasks a farmer must complete, seeing the process of agriculture unfold, is quite fascinating to Dan. It also has given him a great opportunity to interact with the community and answer questions about his production process. Through his CSA, he can inform customers about the different varieties of crops he grows and which crops are best used for particular recipes. The feeling of recognizing what he has actually accomplished gets Dan out of bed and ready to farm. According to him, "it is just fun!" His concentration this year has been primarily on the people and being able to share food with them. He used his background in theater to make an analogy: "You can rehearse a play forever and it can be great, but if you don't share it with an audience, then what did you actually do?" Sharing the end result of a product is really important, whether it is a play, or fresh, local vegetables from a farm. There is a certain spark that makes a farmer successful, not just the end profits. Dan has noticed that those he viewed as "successful" have a true, whole-hearted passion for farming.

To read the rest of the profile, check out our <u>website</u>. Profile by Stephanie McCulloch.

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

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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, and opportunities to stretch, move and relax on the seaside with people who intimately understand your work!

When: November 8-10th, 2017

Where: Asilomar Hotel and Conference Center, Pacific Grove, CA

Find out more and register here!

Register for the Community Food Systems Conference

# Community Food Systems

**CONFERENCE** 2017

Explore the intersection of food security, social justice, and

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environments, creating and sustaining resilient local food systems, and more. Don't miss the exciting schedule of plenary speakers, workshops, networking sessions, and preconference field trips.

When: December 5th-7th, 2017 Where: Boston Park Plaza Hotel

Early bird registration ends on October 12th! To learn more about the conference and register, visit our website.

# **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,

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**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 PM Wednesday 9:00 AM - 12:00 PM

**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 courtney.spivey@tufts.edu.

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



## **World PEAS Fall Share**



# 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

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delivered to over 10 locations in the Greater Boston area! We love cooking up exciting new recipes with our CSA produce. Try out the delicious risotto below using World PEAS leeks and winter squash!

Online registration for the Fall Share is already closed, but anyone still interested in signing up for the remaining few weeks of the season should email Danielle West at danielle.west@tufts.edu.

# What We're Eating and Reading



As the weather starts to cool off, there's nothing better than curling up with a hearty meal of healthy, rich squash.

#### Risotto with Winter Squash and Leeks

#### **Ingredients**

- 3 tablespoons olive oil, divided
- 4 cups 1/2-inch cubes peeled butternut squash (or other winter squash)
- 3 cups 1/2-inch-wide slices leeks (white and pale green parts only)
- 1 tablespoon chopped fresh thyme
- 2 cups arborio rice
- 4 14-ounce cans (or more) vegetable broth
- 1 cup chopped fresh basil



**Sustainable documentary** 

The One Straw Revolution by Masanobu

#### **Fukuoka**

The Great Nutrient Collapse by Helena

#### **Bottemiller Evich**

To Find Alternatives to Capitalism, Think Small by David Bollier

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#### **Directions**

Heat 2 tablespoons oil in heavy large pot over medium-high heat. Add squash and sauté until beginning to soften and brown around edges, about 5 minutes. Transfer squash to medium bowl. Reduce heat to medium; add remaining 1 tablespoon oil, leeks, and thyme to same pot and stir until tender but not brown, about 5 minutes. Add rice and stir 1 minute. Add 1 cup broth and simmer until absorbed, stirring frequently, 3 to 4 minutes. Add remaining broth by 1/2 cupfuls, allowing each addition to be absorbed before adding next, stirring often, about 15 minutes. Return squash to pot. Continue to cook until rice is just tender but still very creamy, stirring gently and often, about 10 minutes longer (about 25 minutes total cooking time). Remove from heat. Stir in basil and 3/4 cup freshly grated Parmesan cheese. Season to taste with salt and pepper. Transfer to large bowl and serve with additional Parmesan cheese.

Recipe adapted from Bon Appetit.

## **Promote Local Agriculture every day!**

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

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





#### 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!

## **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

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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 receive a weekly CSA Share.

# **Upcoming Classes**

Throughout the year, New Entry holds dozens of classes, advanced workshops, online trainings, farm tours and field trainings.

#### **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 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. Subscribe Past Issues

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