



# Summer New Entry News 2018

## A Word from the Director

Summer marks the “busy time” for New Entry. The realities of cultivating food from the land under unpredictable conditions tests the resolve of every optimistic farmer. Fortunately for all of us, farmers are resilient and do the hard work to nourish us. New Entry farmers feed hundreds of consumers through our Food Hub CSA and food access work and we are cultivating a pipeline of new producers gaining sustainable crop production experience in our new summer course. Nationally, we are networking with peer organizations to build stronger ecosystems of support for new farmers. Join us in celebrating the farmers, good local food, and 20 years of impact this September 15th at our 20th Anniversary Farm-to-Table Dinner in Dracut! Until then, savor the season’s bounty and thank your local farmers! **-Jennifer Hashley**



Guests from American Training help pack CSA shares.

## Spotlight: Food Hub

### CSA Season Kicks Off with Help of Farmers and Volunteers

by Cyrena Thibodeau and Lydia Fermanich, AmeriCorps VISTA

The 2018 CSA season has officially begun! The Food Hub Team is busy aggregating produce from our alumni farmers and forming a bountiful fruit and vegetable share. Despite a late start to the season, many of our farmers are delivering beautiful produce to the Food Hub. The week one CSA share featured baby bib lettuce and the biggest bunches of cilantro from farmer Rechhat Proum, mustard greens from Sorn Un, garlic scapes from Berube Farm and Full Basket Farm, hakurei turnips from Full Basket Farm, pea shoots, mint, and parsley from Seona Ban Ngufor, and collard greens from Phalla's Produce. We also sourced local crops from established area farms: beets from Kitchen Garden Farm and strawberries from Warner Farm.

The CSA and Food Access program also wouldn't be possible without the help of our volunteers. This season, we have an amazing group from American Training that are helping us every week! American Training is an organization based in Lowell that works with individuals with disabilities to help them engage with their communities and live



meaningful lives. Twice a week, Guests from American Training come to the food hub to pack produce into colorful CSA shares. Their enthusiasm and hard work is truly infectious! Noah Venuti, Business Developer at American Training, describes how the partnership benefits everyone:

"Our Guests have expressed gratitude and excitement when spending time with the team over at New Entry. Along with having this amazing opportunity of volunteering and learning how the farming program works, the Guests at American Training are encouraged to take home fresh produce at the end of each volunteer session. One Guest used the fresh mint to make a refreshing mint tea for everyone to try. We are truly thankful for such a rewarding connection with all the team members of New Entry."

We appreciate the awesome work we can do together with our farmers and volunteers. We anticipate a great season ahead! Summer farm share registration is filled, but you can still sign up for a fall share. Visit <https://nesfp.localfoodmarketplace.com/> to learn more and sign up. Email us at [foodhub@nesfp.org](mailto:foodhub@nesfp.org) if you'd like to volunteer at the Food Hub. Happy Eating!

## National Update

### National Team Fosters Community Connections

by Kristen Aldrich, National Technical Assistance Manager

The National Team has been working closely with our national partners to expand networking and resource-sharing opportunities. The first edition of the Ag Apprenticeship Learning Network (AgALN) Toolkit was shared in the network launch webinar. Other AgALN webinars included apprentice/mentor relations in April, Lowcountry Local First in May, and Dairy Grazing Apprenticeship in June. We are also excited to be planning the annual gatherings for the AgALN and National Incubator Farm Training Initiative (NIFTI) networks! The 2nd annual AgALN annual gathering will take place in New Mexico in October as part of Quivira Coalition's conference, and the 7th Annual NIFTI Field School will take place in Boulder, Colorado in November.

For our Community Food Projects (CFP) Technical Assistance work, we completed the FY 2017 Indicators of Success report, which USDA shares with Congress to demonstrate the nation-wide impact of the CFP program. Additionally, we conducted a CFP project partnerships webinar in May. For our Beginning Farmer Rancher Development Program (BFRDP) applicant assistance, we conducted an Intro to BFRDP webinar in May, and an Evaluation Planning webinar in June. Furthering our work around agricultural labor law, we conducted a webinar with the Conservation Law Foundation and a Massachusetts labor law attorney in May, and are finalizing a Northeast Ag Labor Law guide. We look forward to expanding these projects as the year goes on!

For more information about our national work, [click here](#).

## MA FOOD PLATE



Choose Fresh & Local

**Support local Massachusetts farmers by purchasing a Mass Food Special Plate from the RMV.**

Proceeds support New Entry Sustainable Farming Project, Mass Federation of Farmers Markets, and the Beginning Farmer Network of Massachusetts.

[www.mafoodplate.org](http://www.mafoodplate.org)

## New Staff Profile

### Lindsay Davies



National Farmer Training Networks Manager

#### 1. What drew you to New Entry?

Everyone who works at New Entry is passionate about helping improve our food system and support farmers and I love that energy!

#### 2. What are you passionate about?

This is nerdy but I'm passionate about insects! I studied insects while in graduate school and I find them so fascinating.

#### 3. If you were a veggie, which would you be and why?

Winter squash--it brings about such a comforting feeling. I hope to bring that same feeling to the interactions I have with others.

# Farmer Training Update

## New Entry goes Back to the Basics with Crop Production Course for New Farmers

by Juliette Enfield, Curriculum Coordinator



Dennis, Ari, and Bryan learn how to take a soil test at our class on nutrient management in June.

This growing season, New Entry is holding a brand new class that teaches students everything they need to know about producing crops. New Entry staff noticed that more and more applicants to the incubator farm site in Dracut, MA were in need of a better understanding of all that farming involves, beginning at the very basics. We developed a new conservation-oriented course for those who didn't have much farming experience but were eager to learn.

The class meets on Tuesday evenings from 6-9pm for 10 sessions throughout the growing season to cover topics such as seed selection, greenhouse management, botany, irrigation, nutrient management, weed management, pest management, and post-harvest techniques. The development of this course was funded through an NRCS Conservation-Innovation Grant, a grant that drives innovation in resource conservation. This grant has helped New Entry further our mission to teach new farmers sustainable techniques from the very beginnings of their careers. Our first class has 30 students enrolled, all of

them excited to learn how to produce vegetable crops. The course started in April with indoor sessions for topics such as crop planning and introduction to sustainable agriculture and in May the class moved outdoors to New Entry's incubator farm in Dracut for hands-on activities and field demonstrations. The class' demo plot at the farm is now full of flourishing veggies, thanks to the hard work of the students and farm manager Alex!

The class met again on July 10th for the 7th class, where we discussed weed management strategies. So far, we are all enjoying getting to know each other, learning from each other, and playing in the dirt. For more information about this class or future classes, contact Juliette Enfield at [Juliette.enfield@tufts.edu](mailto:Juliette.enfield@tufts.edu). We have workshops on sustainability and land access coming up soon. Check out [nesfp.org/events](http://nesfp.org/events) for more info!

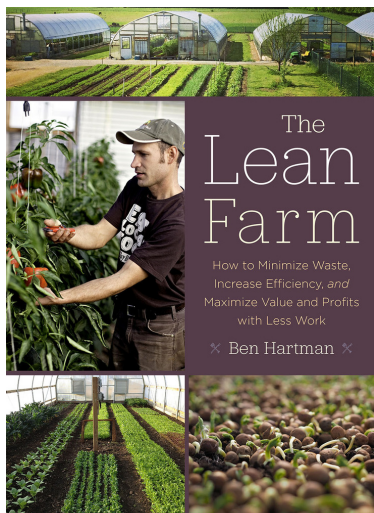


## What We're Reading

Curriculum Coordinator Juliette Enfield recommends:

### ***The Lean Farm* by Ben Hartman**

"This book is convincing me that farming can be profitable if you apply business efficiency principals, such as the Lean strategy which comes from the Toyota factory in Japan. I'm learning how business growth does not always equal expansion. I'm also learning that being a farmer does not have to mean giving up everything you love such as vacation and time for recreation."





## Sustainability Series

Monday, July 16th  
5 pm - 7 pm  
Boston Public Market  
100 Hanover St.  
Boston, MA

Join us for the second event in our new series! Learn about the latest issues in agriculture and see how entrepreneurs at the Boston Public Market are building a more sustainable food system. More info and registration at [nesfp.org/events](https://nesfp.org/events).

## Land Access Workshop

Thursday, July 26th  
6 pm - 9 pm  
Middlesex College  
33 Kearney Sq.  
Lowell, MA

Join us for this free workshop to help new farmers identify their land needs and navigate the land procurement process. Learn from our farmer training team and industry professionals. More info and registration at [nesfp.org/events](https://nesfp.org/events).

## 11th Annual Farm Tour

Thursday, August 2nd  
4:30 pm - 7 pm  
Ogonowski Farm  
126 Jones Ave.  
Dracut, MA

Join us for an afternoon of fun and farming at our farm! The tour gives an insider's view of the farmer incubator training sites and what it takes to farm on ¼ acre. Enjoy food made with locally-grown produce right from the farms. More info at [nesfp.org/events](https://nesfp.org/events).

## NIFTI

### Field School

Monday - Wednesday  
November 5th - 7th  
Millennium Harvest Hotel  
1345 28th St.  
Boulder, CO

Join us for professional development and network building with incubator farm project staff from across the country! Attendees will also have the opportunity to attend a tour of an incubator farm in Colorado. More info and registration at [nesfp.org/events](https://nesfp.org/events).

# Celebrating 20 Years of Growing New Farmers



## Farm-to-Table Dinner and Drinks

5:00 – 8:30 pm

Saturday, September 15th

Ogonowski Memorial Fields

100 Jones Avenue | Dracut, MA

45 Merrimack St.  
Lowell, MA 01854

**Donate Now**



<https://nesfp.org>  
[nesfp@tufts.edu](mailto:nesfp@tufts.edu)

