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| |  |  | | --- | --- | | |  | | --- | | What happens on farms when the last crops have been harvested, hay has been cut and baled, and fields are covered in powdery snow or ice?  Plenty!  At New Entry, we spend these months preparing upcoming training programs, building our new CSA platform, conducting farmer focus groups, crop planning with farmers, and hosting, presenting, and attending local and national farming and sustainability events to broaden our reach and drive advocacy for sustainable food systems.  We love what we do, and hope you continue to be an active food citizen throughout the winter months - there is plenty to get involved in!  Enjoy learning more about New Entry in this month's newsletter. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **In This Issue - January 2020 -**   * [**Upcoming Events & Classes**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc1) * [**News from the Farm**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc2) * [**Featured Farmer: Venkat Vedam**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc3) * [**Get a New Plate for the New Year!**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc4) * [**What We're Eating and Reading**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc5) * [**Volunteer Opportunities**](https://us10.admin.mailchimp.com/campaigns/preview-content-html?id=424049#mctoc6) | |  |  |  | | --- | --- | | |  | | --- | |  | | |
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| |  |  | | --- | --- | | |  | | --- | | **Upcoming Events & Classes** | |  |  |  | | --- | --- | | |  | | --- | | **February 23rd, 10am-12pm:** [Explore Farming Workshop](https://nesfp.org/farmer-training/explore-farming), Lynn, MA (exact location TBD)  **February 28th:** [CSA Day](https://csaday.info/)**!** Early registration for New Entry CSA ends - register here to receive your discount for 2020!  #CSADay **March 9 - 11th:** New Entry Gathering of National Land-Based Farmer Training Programs**,** TomKat Ranch, Pescadero, CA **April 5th, 10am-12pm:** [Explore Farming Workshop](https://nesfp.org/farmer-training/explore-farming), Beverly, MA at Moraine Farm **May 3rd, 10am-12pm:** [Explore Farming Workshop](https://nesfp.org/farmer-training/explore-farming), Beverly, MA at Moraine Farm **June 15th** - New Entry CSA distribution begins! | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **News from the Farm** | |  |  |  | | --- | --- | | |  | | --- | | A group of people sitting at a table in a room  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Farmer Training**  **Winter Farm Business Planning Class:** This winter session launched earlier this month with one of our largest classes ever.  Over the next eight weeks, 27 participants will learn how to write a business plan for their new or expanding farm enterprises.  [Learn more.](https://nesfp.org/farmer-training/farm-business-planning)  **Explore Farming Workshops:** Are you interested in exploring what it means to be a farmer?  Come learn about farming and food systems with New Entry in our two-hour long introductory workshop. Upcoming workshop dates:            Sunday, February 23rd in Lynn, MA from 10:00 am-12:00 pm (exact location TBD)                  Sunday, April 5th in Beverly, MA at Moraine Farm from 10:00 am-12:00 pm                 Sunday, May 3rd in Beverly, MA at Moraine Farm from 10:00 am-12:00 pm  **Crop Production Course:** Stay tuned for more announcements about our new modules that will be offered this summer - get your hands dirty and build practical skills in organic crop production. **Advanced Workshops:** Stay tuned for more announcements about additional workshops for farmers this spring - covering food safety, composting, and wholesale readiness. | |  |  |  | | --- | --- | | |  | | --- | | A box filled with different types of fruit  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **New Entry Food Hub**  **CSA Registration is now open for 2020:** Hard to believe, but our first CSA deliveries are just under five months away.  We have several locations throughout the Boston area including:  The Flatbread Company in Bedford, Pemberton Farms in Cambridge, Tufts University in Chinatown and Medford, and The Landing Cafe in Brighton.  [Learn more.](https://nesfp.org/NewEntryCSA)  **Introducing "CSA, Your Way":** You asked for it and do we have news for you!   In addition to our traditional CSA program, we are thrilled to now offer a flexible program that allows customers to choose the types and quantities of vegetables and fruits each week.  Share credits are bought in advance and applied to weekly orders.  Order as much or as little each week, and we will assemble your order and deliver to the pick up location of your choosing. [Learn more and sign up today!](https://nesfp.org/NewEntryCSA)  **Traditional Farm Share 5% Early Bird Discount:** Register for our traditional CSA before February 28th, and save an extra 5% off the cost for the whole season.  [Register now.](https://nesfp.org/NewEntryCSA) | |  |  |  | | --- | --- | | |  | | --- | | A group of people posing for a photo  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Conferences and Other News**  **Community Food Systems Conference in Savannah, GA:** In early December, the New Entry team partnered with the [Georgia Farmers Market Association](https://www.mygeorgiamarket.org/) to host a national conference to address common underlying themes of food security, social justice, and sustainable agriculture across urban an rural environments.  We had a amazing presenters, including Michael Twitty, author of [*The Cooking Gene*](https://www.amazon.com/Cooking-Gene-Journey-African-American-Culinary/dp/0062379291), Shirley Sherrod, Executive Director and Co-Founder of the [Southwest Georgia Project](http://www.swgaproject.com/), and Rashid Nuri, founder of [Truly Living Well Natural Urban Agriculture in Atlanta](https://www.trulylivingwell.com/).   [Learn more about the conference.](https://cfsconference.nutrition.tufts.edu/)  A close up of a logo  Description automatically generated **SARE (Sustainable Agriculture Research and Extension) Research Grants Awarded and Upcoming Focus Groups**:  This winter, New Entry is collaborating with land-grant universities and farmers across New England and NY on two important Northeast SARE research projects:  novel approaches to farm labor ([SARE LNE19-386R](https://projects.sare.org/sare_project/lne19-386r/)) and the social sustainability / personal resilience of farmers (SARE [LNE19-377](https://projects.sare.org/sare_project/lne19-377/)).    Do you struggle with getting all the work done on your farm?  Do you have challenges attracting and retaining employees?  Are you interested in working with other farmers to design solutions to labor challenges?  New Entry and partners are seeking input from farmers and exploring novel approaches to farm labor through feedback and engagement on four potential farm labor models and the opportunities, challenges, and interests of each one. In our Social Sustainability research project, we are also looking to gain a greater understanding of the many factors are beyond a farmer’s control, contribute to stress, and can affect farmer quality of life and farm viability, sign up for the social sustainability [project information here](https://airtable.com/shreMaGF06fnpZ3QE).  For both projects, we are seeking small to mid-scale diversified fruit and vegetable farmers in New England and New York who practice sustainable growing methods and market products directly to consumers or engage in wholesale/institutional markets.  We are particularly interested in producers who hire full-time, part-time seasonal workers, and/or family members.   **If you are interested in being part of these research projects and participating in future focus groups**, please email Jennifer Hashley, at [jennifer.hashley@tufts.edu](mailto:jennifer.hashley@tufts.edu) or Kevin Cody at [kevin.cody@tufts.edu](mailto:kevin.cody@tufts.edu).  **A picture containing device  Description automatically generated**  **C3 Conference at the Boston Federal Reserve Bank:**  Jennifer Hashley from New Entry presented at the C3 Conference last week at the Boston Federal Reserve Bank (Corporate Citizenship Conference), discussing sustainability and farming.  More information about the conference [here](http://www.riyhtmedia.com/corporate-citizenship-conference-2020-2/). | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | "You, as a food buyer, have the distinct privilege of proactively participating in shaping the world your children will inherit." - Joel Salatin | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Featured Farmer: Venkat Vedam** | |  |  |  | | --- | --- | | |  | | --- | | A bottle of beer on a table  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Extra Peppers?  He Made Sauce With That!** At the end of this growing season, second year New Entry Incubator Farmer Venkat Vedam had several pounds of hot peppers leftover.  Knowing how much he loved making his own hot sauce in the past, he thought about turning his surplus into a product that could be more widely shared with family and friends over the holidays.  So, he did just that.  Venkat partnered with Eastern Mass. Provisions Co. who works with local farms to broaden their market offerings with value-added products.   Together, they developed hot sauch recipes and labels, and produced two varieties of **Grace Hot Sauce.**  We can attest...these are darn good!   While Venkat's first batch of hot sauce went quickly, we're sure there will be more next season.  For more information about Eastern Mass Provisions Co, contact: KennethmHacker@gmail.comA group of people sitting at a table in front of a window  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Get a New Plate for the New Year!** | |  |  |  | | --- | --- | | |  | | --- | | A close up of a sign  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Looking to freshen up your plate for 2020? Consider the MA Fresh and Local License Plate**:  The Fresh and Local License Plate is a New Entry initiative to promote awareness and drive sustainable funding to support local farms and farmers across the state, and 100% of proceeds go to do just that.  We are seeing more and more plates on the road, but **we need your help**!  We need to meet the state minimum's required number of these plates on the road in 2020, and still need several more to meet our goal.  [Find out how it works](https://www.mafoodplate.org/), and you can sign up online and the RMV will mail the plates right to your home.  No waiting in long lines, or over the phone.  THANK YOU for supporting local food! | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **What We're Eating and Reading** | |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  | | --- | | A bowl of salad  Description automatically generated |  |  | | --- | | **Red Russian Kale with Garlic and Lemon** [recipe link](https://nesfp.org/world-peas-food-hub/world-peas-csa/produce-recipes/red-russian-kale-garlic-and-lemon) This simple, yet chock full of flavor recipe is one of our favorites for these cold, winter days.  Red Russian Kale is so packed with nutrients that it is often dubbed a "super food" - and is a low-cal, low-carb, and low-fat food that also supplies protein.   We love how quickly it becomes tender, and how versatile this recipe is as a side dish or paired with your favorite protein! | |  |  |  |  | | --- | --- | --- | | |  | | --- | | A wooden door  Description automatically generated |  |  | | --- | | [**The Cooking Gene:  A Journey Through African American Culinary History in the Old South**](https://www.amazon.com/Cooking-Gene-Journey-American-Culinary/dp/0062379291/ref=asc_df_0062379291/?tag=hyprod-20&linkCode=df0&hvadid=311990507415&hvpos=1o1&hvnetw=g&hvrand=1148790751803064146&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9001772&hvtargid=aud-802037562948:pla-448853174813&psc=1) **by Michael Twitty**  At our Community Food Systems Conference in Savannah last month, we were inspired by our Keynote speaker, Michael Twitty.  This book gives a fresh perspective on divisive cultural issues and traces his ancestry—both black and white—through food, from Africa to America and slavery to freedom. | | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Volunteer Opportunities** | |  |  |  | | --- | --- | | |  | | --- | | A group of people posing for a photo  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Are you Interested in Helping Create a Stronger, More Vibrant  Local Food System?  Volunteer With New Entry!**  We welcome new volunteers who bring energy, creativity, knowledge, and fun to our work. We strive to build relationships with our volunteers so that we may learn from one another. Our dedicated volunteers are vital to the success of our programs and our work to transform the food system in New England and beyond.  Ways you can get involved:   * Become a [Share Packer](https://nesfp.org/foodhub/volunteer)at the Food Hub-generally Monday and Wednesday afternoons June-October * Become a **Farm Volunteer**- help with planting, weeding, harvesting, and other miscellaneous field tasks! Flexible timing- Monday through Thursday, May- October * Become a [License Plate Advocate](https://www.nesfp.org/nesfp.org/sites/default/files/resources/choose_fresh_and_local_license_plate_advocate_volunteer_position_description.pdf)- year-round, can easily accommodate varying schedules * Join us or bring your group for an **on-the-farm project**-we welcome school and professional groups March-November * **Other ideas**- what do you bring to the table? How would you like to get involved? Let us know!   **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.  **Ready to Join Us?** Fill out a [Volunteer Inquiry Form](http://www.tfaforms.com/387577) today! | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Our Mission**  A close up of a sign  Description automatically generatedWell-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](http://www.nesfp.org). | |  |  |  | | --- | --- | | |  | | --- | |  | | |