



Working with new farmers

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

Happy September everyone! The first hints of autumn are nipping at our heels, and we are excited as ever. Our farmers are busy harvesting all the fruits (and vegetables!) of their summer labors. The World PEAS Fall CSA shares, which just kicked off during the last week of August, are chock full of amazing produce from our farmers. Check out our "What We're Eating" section for a great salad that makes use of in-season eggplant and bell peppers.

A big THANK YOU to everyone who attended our 10th Annual Farm Tour on August 10th! Check out photos from the event below. We are so grateful for all the support and excitement from our friends and neighbors!

Don't let the changing of the seasons fool you - things aren't slowing down, but rather heating up: our Farmer Training Team still has many great classes and events planned for you this fall and winter! Once again, if you are interested in learning more about starting a farm business, we are holding another [Explore Farming Workshop](#) on September 27th. This is a pre-requisite for our [Farm Business Planning Course](#) that begins on Wednesday, October 11th and continues for 8 weeks. If you are a farmer looking to expand your markets, be sure to attend the free [field trip workshop](#) on September 19th focused on selling to schools. During this event, you'll hear from both a farm manager and farm-to-school coordinator on how school markets can fit into your business plan. Also check out

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The New Entry National Team is also hard at work preparing for the [NIFTI National Field School](#), November 8th-10th in Asilomar, CA and the [Community Food Systems Conference](#), December 5th-7th in Boston, MA! CFSC registration *opens* on September 12th, so mark your calendars! We can't wait to hear from all the great speakers, including keynote speaker Winona LaDuke. To stay updated on the Community Food Systems conference, sign up for the [conference e-list](#).

Thanks for reading, everyone! Enjoy the fall chill mixed with intermittent warm weather. Hope to see you at a festival or event this month!

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Upcoming Events

September 9th-10th, 2017 - [Wachusett Mountain Farm Fresh Fest](#), Princeton, MA

September 16th, 2017 - [Mill City Grows Harvest Festival](#), Lowell, MA

September 17th, 2017 - [Boston Local Food Fest](#), The Greenway, Boston

September 19th, 2017 - [Field Trip Workshop: Selling to Schools](#), Clark Farm, Carlisle, MA

September 29th, 2017 - [Land Justice Book Event](#), Tufts Medical Campus, Boston, MA

September 27th, 2017 - [Explore Farming Workshop](#), New Entry Office, Lowell, MA

October 11 - December 13th, 2017 - [Farm Business Planning Course](#), New Entry Office, Lowell, MA

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December 5th - 7th, 2017 - [Community Food Systems Conference 2017](#), Boston's Park Plaza Hotel, MA

[Facebook Events](#)[Website Events](#)

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

10th Annual Farm Tour Recap



Thank you to everyone who attended our 10th annual **New Entry Farm Tour!** The event was held on August 10th under sunny, baby blue skies at our farm sites in Dracut, MA. The festivities began with a brief introduction to the different New Entry programs and the staff that infuse the programs with energy and expertise. Visitors then explored the farms and received guided tours from three of our incubator farmers: Zach, Richard, and Muthu. We capped off the night with a delicious farm-to-table meal made from produce grown by New Entry farmers and prepared by our talented Food Hub manager, Tony Grasso!

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(a pre-requisite for our **Farm Business Planning Course**
which begins in October)

A graphic for the 'Explore Farming Workshop'. The top half features a close-up photograph of various leafy green and red-tinged vegetables growing in a field. Overlaid on this image in large, white, sans-serif font is the text 'Explore Farming Workshop'. Below the image, on a light yellow background, is a text box containing details about the workshop. To the right of this text box is a circular logo for the 'NEW ENTRY SUSTAINABLE FARMING PROJECT'. The logo is a diamond shape divided into four quadrants, each containing a different farming icon: a person, a chicken, a leaf, and a hand. The text 'NEW ENTRY' is written vertically on the left, and 'SUSTAINABLE FARMING PROJECT' is written vertically on the right.

Explore Farming Workshop

Free two-hour workshop and discussion is designed to help you start thinking about your future farm business

DATE: September 27, 2017
TIME: 4:00pm – 6:00pm
LOCATION: New Entry Office, Lowell, MA

NEW ENTRY
SUSTAINABLE
FARMING
PROJECT

Our next **Explore Farming Workshop** is coming up at the end of this month, on September 27th from 4-6 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 [Farm Business Planning Course](#) which begins October 11th. To register for the class, fill out our [General Registration Form](#) and RSVP to janel.wright@tufts.edu. Hope to see you there!

Field Trip Workshop: Selling to Schools

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SELLING TO SCHOOLS

Tour a diversified vegetable and livestock farm while learning from Farm Manager, Andrew Rodgers, how selling to local schools fits into his farm's crop and marketing plans. Learn about the necessary steps that must be taken to sell wholesale and the challenges of selling to institutions. Simca Horwitz from Massachusetts Farm to School will also be there to help take you through the process of connecting with local schools, and to help you decide if it is a good fit for you and your farm.

DATE: TUESDAY, SEPTEMBER 19TH

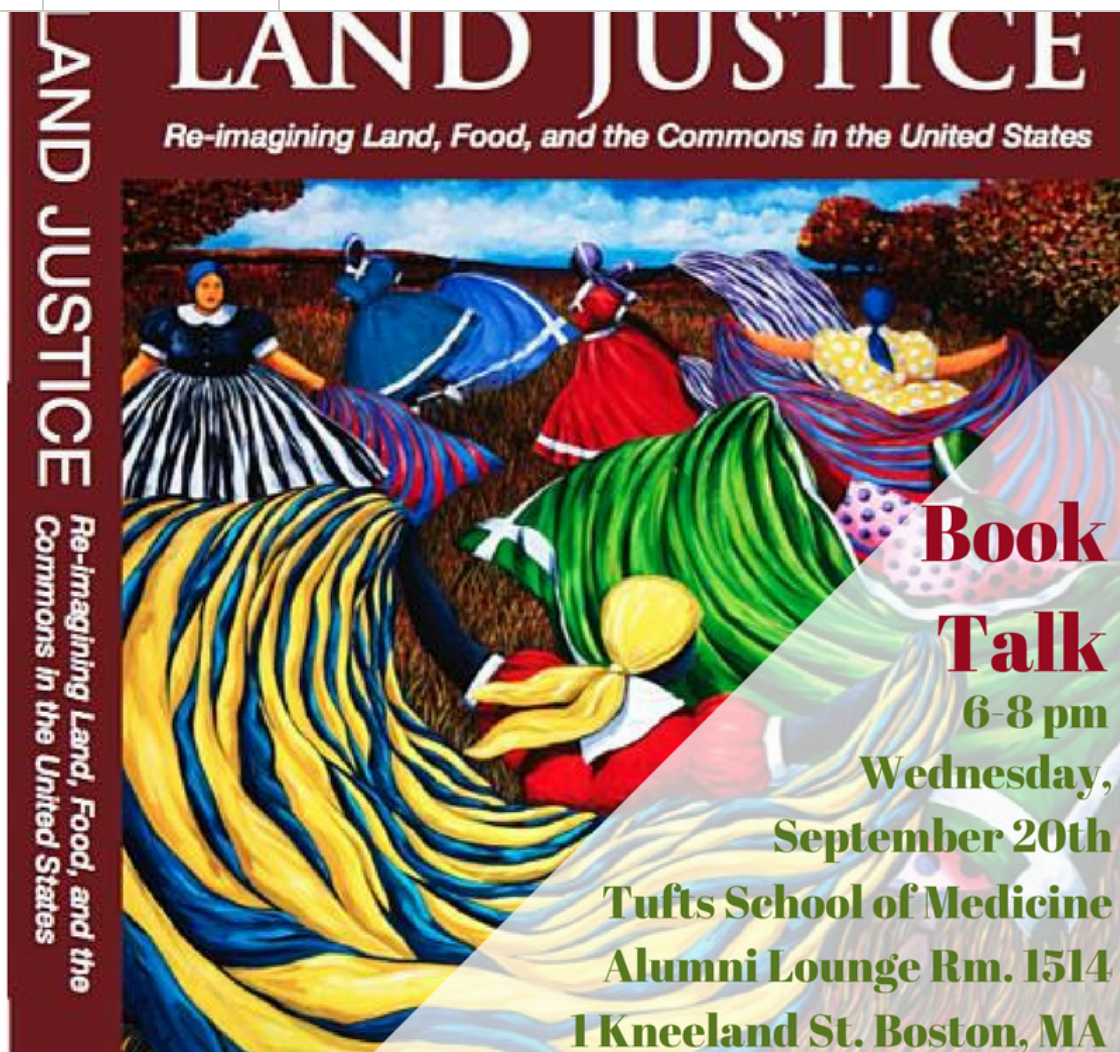
Time: 5:00 pm – 7:00 pm

*Location: Clark Farm
185 Concord St, Carlisle, MA*

Cost: FREE

RSVP to Molly at molly.dellaroman@tufts.edu

Land Justice Book Tour Event

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Interested in food justice and how it relates to land access, U.S. colonialism, and food sovereignty? Then be sure to attend the Boston stop of the book release tour titled "*Land Justice: Re-imagining Land, Food, and the Commons in the United States*". The book is authored by over fifteen land and food justice movement leaders and includes sections on Black Agrarianism; Gender and Land; Land Access, Social Privilege and the Rise of Indigenous Leadership; Cross-boarder Implications; Rebuilding the Urban Commons; and Lessons from and for Land Activism. The event will feature an interactive discussion led by three of the book's authors, Eric Holt-Gimenez, Hartman Deetz, and Kirtrina Baxter.

New Entry is pleased to be a supporter of this event. For more information on the book, check out the [webpage](#). Hope to see you there!

New!! Food Safety Plain Language Guide

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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 [here](#) or visit the Farmer Resource Library available on our website.

What's the Future of the Urban Farmers' Market?

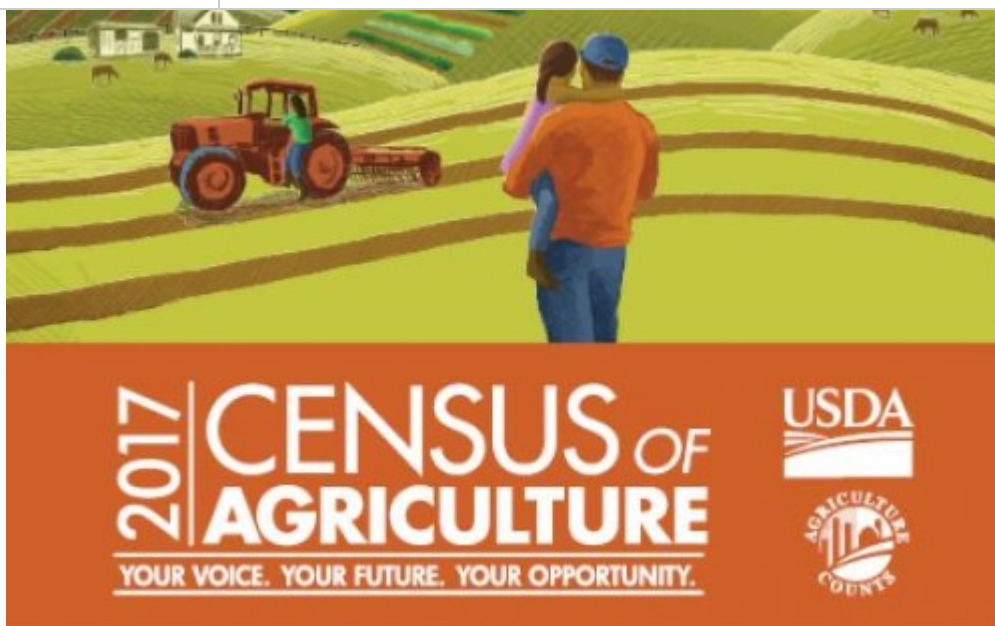
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How are farmers' markets adapting to the increasing availability of local, fresh food? [CityLab](#) recently published an in-depth article seeking to answer these questions. The article includes input from New Entry director, Jennifer Hashley. Read an excerpt of the article below:

"But not everyone has given up on a model that still works for many farmers—especially those just starting out. Jennifer Hashley, a farmer who directs the New Entry Sustainable Farming Project out of Tufts' Friedman School of Nutrition, says that farmers' markets are a great place for beginning farmers to hone their businesses, make mistakes, streamline production, and explore customer demands. Still, direct-to-consumer food markets can be a "rat race," she says, one she'll often encourage young farmers to leave in favor of wholesale accounts and selling directly to institutions like schools and hospitals."

Click [here](#) to read the full article!

Make Sure You're 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 Tips



Risk Management September 2017

gross less than \$25,000 over an average of 3 years are exempt from the new regulations. Farmers that gross more than \$25,000, but less than \$500,000, and sell direct to more than 50% of their customers are mostly exempt, but some stipulations do apply. Farmers that gross more than \$25,000 and sell mostly to wholesale markets are fully covered under the full regulations. Finally, farmers who gross more than \$500,000, regardless of their customer base, are also fully covered by the regulations. If you are covered by the new regulations, you or your farm's assigned food safety contact must attend a certified training by the [Produce Safety Alliance](#).

Regardless of whether you are covered under the Produce Safety Rule, practicing food safety on your farm is an important part of your overall risk management strategy.

Remember, liability insurance does not always cover you in the case of a food-borne illness outbreak. Showing that you were proactive with a food safety plan in place and that you have kept adequate records are your best line of defense. Here at New Entry, we have been in the process of developing a series of resources to help you learn how to comply with the regulations and how to implement a food safety program on your farm. You will find them all in our [Resource Library](#), and are also highlighted here:

- A Plain Language Guide to the Food Safety Modernization Act's Produce Safety Rule: <https://nesfp.org/resources/plain-language-guide-food-safety-modernization-acts-produce-safety-rule>
- A PowerPoint overview of the Produce Safety Rule: <https://nesfp.org/resources/overview-fsma-produce-safety-rule>
- Food Safety Curriculum for use in training our incubator farmers: <https://nesfp.org/resources/food-safety-curriculum>
- On-Farm Food Safety Checklist: <https://nesfp.org/resources/farm-food-safety-checklist>
- Plain Language version of On-Farm Food Safety Checklist: <https://nesfp.org/resources/plain-language-farm-food-safety-checklist>
- Useful Links to Help Farmers Comply with FSMA's Produce Safety Rule: <https://nesfp.org/resources/useful-links-help-farmers-comply-fsma-produce-safety-rule>
- Sample Harvest and Sales logs to help determine Produce Safety Rule Eligibility: <https://nesfp.org/resources/sample-harvest-and-sales-log-o>

There are also a few other useful resources by other organizations that we have incorporated into our library, highlighted here:

- Cornell University's GAPS Soil Amendment Template: <https://nesfp.org/resources/cornell-gaps-sample-soil-amendment-template>
- Produce Safety Alliance's FSMA Record Keeping: <https://nesfp.org/resources/fsma-record-keeping>

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coming up this September 26th in Deerfield, MA. Check out [UMass's Twilight meeting post](#) for more information.

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



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](#), 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](#), Pacific Grove, CA

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Register for the Community Food Systems Conference

Community Food Systems

CONFERENCE 2017

Explore the intersection of food security, social justice, and sustainable agriculture at New Entry's CFS Conference! Engage in conversations around fostering community empowerment, obstacles in urban and rural environments, creating and sustaining resilient local food systems, and more. Don't miss the exciting schedule of plenary speakers, workshops, networking sessions, and pre-conference field trips.

When: December 5th-7th, 2017

Where: [Boston Park Plaza Hotel](#)

Registration opens on September 12th! To learn more about the conference and register, visit our [website](#).

Farmer Profile: Seona Ban Ngufor



Immigrating to a completely foreign country and culture is a challenge that offers no easy solutions. Trying to take with you a vocation as strenuous and demanding as farming is an even greater challenge. But even while busily establishing her new life in Massachusetts, Seona pined for the farm she had known in Cameroon. Although farming in New England was much different from the year-round growing weather in her native country, thanks to the help of New Entry, Seona planted a seed of ambition in her new home soil.

Seona credits New Entry with helping her in numerous aspects of the farming process, especially crop planning, business planning, and finding a market in which to sell her produce. After graduating from New Entry's Farm Business Planning Course, Seona began

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to Lowell where she can establish herself permanently.

Seona has grown a variety of produce over the last few years, but her greatest success has come with tomatoes, eggplants, collard greens, and cabbage. Outside of the growing and planting process itself, Seona participates in the World PEAS Food Hub. She states that not only is it good to be a part of because she is able to spread her wealth of healthy, organic and locally grown produce to the immediate community, but she also doesn't have to bring any vegetables back home with her!

To read Seona's full profile written by Trevor Cullen, check out 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, and neatly packing shares, loading them onto pallets and our trucks, and cleaning up after we finish fulfilling orders.

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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!

 [Volunteer Opportunities](#)

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

The Fall Share is now in full swing, and will be until 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! We love cooking up exciting new

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

What We're Eating and Reading



It's time to enjoy the bounty of our summertime farms and gardens! This recipe, featuring produce from our CSA, will help you do just that:

Roasted Eggplant, Tomato, and Mozzarella Salad

Ingredients

- 6 tablespoons extra-virgin olive oil
- 1 medium eggplant, cut crosswise into 1/4-inch-thick slices
- Coarse salt and ground pepper
- 1 pound fresh mozzarella, sliced
- 1 pound sliced tomatoes
- 1/4 cup loosely packed fresh basil leaves, torn
- 2 tablespoons balsamic vinegar

Directions

Preheat oven to 400 degrees. Brush two rimmed baking sheets with 1 tablespoon



[Half Earth: Our Planet's Fight for Life](#) by

E.O. Wilson

[For New England Farmers Looking to](#)

[Make Ends Meet, The Sun Provides a](#)

[Harvest](#) by Patrick Skahill

[Thousands of Salmon on the Run, Escape](#)

[Possibly Fueled by Eclipse](#) by H. Claire

Brown

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2 tablespoons oil and season with salt and pepper. Roast until eggplant is golden and tender, about 20 minutes. Let cool to room temperature. On a serving platter, layer eggplant with sliced mozzarella and tomatoes. Top with basil leaves and drizzle with remaining 2 tablespoons oil and balsamic vinegar.

Recipe adapted from Martha Stewart.

Promote Local Agriculture every day!



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](#)!



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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 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

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.



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