A Word from the Director

Spring is a season of excitement at New Entry. Our Farm Business Planning Course students worked diligently all winter to develop their first year “start-up” business plans. Growers are sowing seeds in the greenhouse as the cycle of planting and growing begins. New Entry’s new Direct Market Education series is underway this spring, teaching producers about branding, social media, and connecting with consumers. Our own CSA program, the New Entry Food Hub, is now accepting registrations. Sign up for your share today and consider making a contribution to our food access programming to provide all consumers, regardless of income, with fresh, locally grown veggies this year! We welcome spring and a prosperous growing season ahead!

- Jennifer Hashley

Spotlight: Farmer Training Team

Farmer Training Team Connects Farmers to Low-Income Customers

There are new faces on our Farmer Training Team this year. With that comes fresh new ideas. Justin Chase, the Farmer Training Program Manager and a twelfth generation farmer, has experienced firsthand the benefits of the Supplemental Nutrition Assistance Program (SNAP) at his farmers markets. SNAP is a program that provides food assistance to low-income families. This past year, the state also had a program called HIP (Healthy Incentives Program). HIP doubled the purchasing power of SNAP consumers, who filled Justin’s markets. As he and his team got acquainted to their new positions at New Entry, they made it a goal to educate farmers about the benefits of accepting SNAP at their markets.

Justin, Juliette Enfield (Curriculum Coordinator), and Alex Matthews (Incubator Farm Manager) collaborated with the Department of Transitional Assistance and Department of Agricultural Resources to host a workshop in February and do just that. The event was held at the Luna Theater in Lowell, and gave farmers the opportunity to sign up to accept SNAP benefits, farmers market coupons and WIC coupons.
The National Team has been celebrating the successes of 2017 while creating exciting new collaborations for 2018. The 2017 Community Food Systems Conference Impact Report was released in early March, detailing the themes and community connections that were formed among the over 550 attendees of last December’s conference. We

Volunteer since: February 2018
Projects: Graphic design and quarterly newsletter design
1. Where are you from/where do you live?
New Jersey
2. What is your favorite part about volunteering?
It's fun and I'm able to do it remotely on my own time
3. Have any of your volunteering experiences translated into other work in your personal, social or professional world?
I've volunteered with dogs at the Friends of Linden Animal Shelter the past two years and it's become a favorite part of my week because of the people I work with.
4. What is your favorite section in the grocery store?
Produce and ice cream :)

were also able to donate our unused conference tote bags to the Salvation Army of Lowell, where they will be used to distribute food through their food pantry program and further the conference’s commitment to food security.

We’re excited to announce that we will be partnering with Georgia Farmers Market Association to host the 2019 Community Food Systems Conference in Savannah, Georgia! We’ll be working closely with Georgia Farmers Market Assoc. throughout the year to put together another powerful event in 2019.

The National Team also kicked off the new year with the launch of the Ag Apprenticeship Learning Network and Toolkit. The goal of this network is to foster coordination between diverse apprenticeship training programs and facilitate the sharing of best practices, knowledge and resources. Learn more about the network here and sign up for our listserv to get network updates.

Over twenty farmers attended the workshop, from seasoned farmers with well-established businesses to new Farm Business Planning Course graduates getting ready to grow on New Entry’s incubator farm. Attendees were able to get their USDA vendor license number on the spot and apply for free mobile processing devices. For farmers, this provided a path to expand their markets while benefiting the low-income community.

Because of it’s success, we’ve scheduled another workshop for May 22nd in South Dartmouth, MA. Check out the events section for info.

We’re also looking forward to the new Sustainable Crop Production course! This hands-on course will be held at our incubator farm and run on Tuesdays throughout the growing season, and is designed to teach students everything they need to know to get started in sustainable commercial vegetable production. Check out nesfp.org for more info on all Farmer Training Team events!

National Team Update

National Team Fosters Community Connections

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Food Hub Update

New Entry Food Hub Prepares for 2018 CSA Season

The Food Hub Team completed its new payment portal site, Local Food Marketplace and has begun accepting registrations for the 2018 CSA! Head to nesfp.org/foodhub to sign up for your share. We are rebranding our World PEAS Food Hub to simply New Entry Food Hub--check out the updated logo below.

We have a full spring scheduled with tabling events to get the word out about the program. This winter, the team has worked to streamline the ordering process and institute new policies to better serve our farmers and customers. This season, we're building new corporate partnerships and strengthening our relationships with food access partners in the greater Lowell area to bring fresh produce to more people who need it. Click the link below to support food access efforts!

Recipe: Spring Vegetable Salad

2 cups water
Juice of 1 lime
1/2 pound sunchokes
1 cucumber, peeled
1 pound radishes
2 carrots, peeled
2 to 3 slices day-old sourdough bread, cut into small cubes
1 cup cooked cannelini beans
1/4 cup chopped fresh mint
3 cups mixed spring salad greens
Harissa Dressing
1 cup crumbled feta

In a large bowl:
1. Combine 2 cups water with lime juice.
2. Carefully peel and thinly slice sunchokes.
3. Immerse them in lime juice mixture. Set aside.
4. Halve cucumber, remove seeds and slice thinly.
5. Thinly slice radishes and carrots.
6. Remove sunchokes from water and pat dry.

In a large bowl:
7. Combine vegetables, bread, beans, and mint.

On a large platter or on six serving plates:
8. Arrange a layer of salad greens.
9. Add Harissa Dressing to veggies and toss well.
10. Spoon over greens and sprinkle with feta.

Recipe adapted from New England Today.
This course will teach you all you need to know about sustainable crop production, with no prior experience necessary! Course runs Tuesdays during the growing season. More info and registration at nesfp.org/events.

Help us kick off the growing season at our incubator farm! Volunteers will get a chance to tour the farm and help get it ready for our farmers. Stop in or stay all day! Lunch will be provided. RSVP to courtney.spivey@tufts.edu

Celebrate the launch of the 2018 CSA season with us! Learn more about our farm share types and drop off locations, meet our staff and farmers, and sign up for your own weekly produce share. No RSVP needed!

Join us to learn about accepting SNAP at your farm stand or mobile market. Drop in to register for your USDA SNAP vendor license and learn how to apply for free mobile processing devices. More info and registration at nesfp.org/events.

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.

Donate Now

Working with new farmers to build strong businesses, expertise in the field, and a resilient food system.