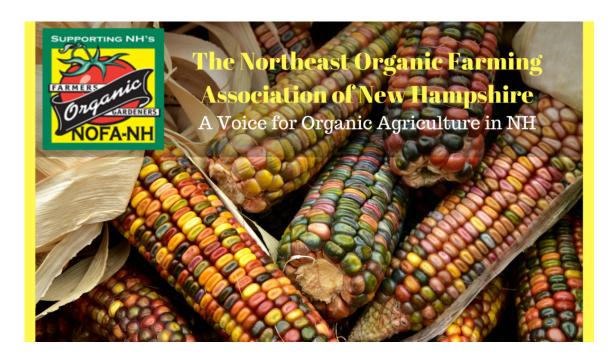
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NOFA-NH E-Newsletter: October 2022

View as Webpage

Dear Friend of NOFA-NH,

With the passing of Indigenous People's Day on October 10th, NOFA-NH would like to honor the first stewards of this land we call New Hampshire today. Thank you to the Pennacook, Abenaki, and Wabanaki people, past and present, who have cared for their ancestral land, or N'dakinna, and its waterways through the generations. You can learn more about the Indigenous peoples of this land, their work, and how to support them at:

The Cowasuck Band of the Pennacook Abenaki People
The Abenaki Trails Project
The Abenaki Seeds Project
Indigenous New Hampshire Collaborative Collective
Indigenous NH Harvest Calendar

There is much to be grateful for in this season of harvest abundance. October is National Farm to School Month! National Farm to School Month was established in 2010 through and act of Congress, and each year has continued to expand as more school districts see the value in farm to school. There are farm to school programs in all 50 states, reaching thousands of districts and students. Throughout October, NH Farm to School will be hosting New Hampshire's Farm to School Month festivities. Join them and schools across the state in recognizing the importance of farm to school through activities, lesson plans, good local food, and fun! You can learn more and get involved here.

We are also excited to share with you our final on-farm <u>CRAFT</u> tour of the 2022 season, upcoming online <u>CRAFT</u> webinar series, and the request for proposals for our <u>21st annual</u> Winter Conference. We hope to see you soon!

As the weather cools and the season winds down, we hope you are enjoying the delicious bounty of the fall harvest and the beautiful foliage autumn graces us with.

Yours in Good Health & Healthy Food,

Team NOFA-NH

Table of Contents

- 2023 Winter Conference Request for Proposals and Award Nominations
- Final 2022 On-Farm CRAFT Tour of 2022: Raising Poultry & On-Site Processing at Clyde Farm
- Online CRAFT Series
- CRAFT Webinar: Co-ops and Food Hubs
- CRAFT Webinar: Utilizing Income Statements
- Explore Our 50th Anniversary Archive
- Thank You to Our Share the Bounty Weekend Partners
- More Ways to Share the Bounty this Fall: Flatbread Company Community Bakes
- Thank You for Another Successful Member Drive Month
- Share Your Story in The Natural Farmer
- Training For NOFA Member Farmers November 18: Racial Equity on Your Farm
- 2023 Farm Bill NOFA Priorities & Public Review
- 2022 Weekly Market Bulletin Organic Produce Prices
- Climate-Smart Farming Practices: Farmers of Color Tour & Discussion October 20
- Kearsarge Food Hub's 2nd Annual Love Local: Meet Your Farmers & Makers Event
- ABCs of Farm-Based Education
- Moose Mountain Seed Savers Seed Swap
- Free Business Planning Course for NH Specialty Crop Producers
- On-Demand Screening: FROM SEED TO SEED, November 4 6
- Northeast Forest Farmers Coalition (NFFC) Survey
- Food System Opportunities: Learn, Join, Read!
- Produce Safety Alliance Grower Training November 8 & 10
- Grass-Fed Organic Dairy Management May Be Key to Sector's Resilience in NE
- Food System Jobs
- Meet Our Members: Pierre Hahn of Kearsarge Food Hub & Sweet Beet Farm
- October Recipe: Pumpkin Pesto
- Welcome New & Renewing Members
- Classifieds, Upcoming Events, Sponsors & Advertisers

2023 Winter Conference Request for Proposals and Award Nominations

Would you like to present a workshop at our 2023 Winter Conference? Our <u>request for proposal form</u> is open for submissions!

This year's conference is set to take place in-person and online on Saturday, February 11, 2023 at Southern NH University and our theme is *The Art of Food and Farming: Skill Sharing for a Brighter Future*. For this conference, we are seeking workshops



that are focused on skill building. Topics such as food preservation, foraging, timber framing, building high tunnels, farm equipment repair, herbal preparations, farming techniques, and business practices are just a few examples of workshops that would be a good fit for this conference.

The goal of this conference is to build skills and empower farmers, gardeners, and eaters to work collaboratively and individually to build a stronger NH food system. We are looking for speakers from diverse backgrounds to share their knowledge, perspectives, and experiences. View our RFP for more details and to complete the form. We are accepting proposals through November 1st.

We are also pleased to recognize leaders in the organic farming community at our annual Winter Conference. Please submit your nominations for <u>Annual Awards at the 2023 Winter Conference</u> by December 31, 2022.

Final On-Farm CRAFT Tour of 2022: Raising Poultry & On-Site Processing at Clyde Farm

Saturday, October 22, 1-3PM | Farmington

Our last on-farm CRAFT Tour of the season is fast approaching! Join NOFA-NH and the <u>Clyde Farm</u> team next Saturday, October 22nd to learn about raising and processing poultry with a focus on nutrient cycling on an organic diversified farm, pasture health, predators, brooding, chicken tractors, solar powered electric fence, processing, storage, business planning and more. Clyde Farm raises 700 broilers and 60 turkeys each year, processing all poultry on the farm. The finished products are sold directly to consumers through retail and CSA subscriptions.

<u>CRAFT Tours</u> are free for farmers, farm workers and NOFA members. Pricing for all other learners is based on a sliding scale, from \$5-\$15. Pre-registration is required.

Register.



Online CRAFT Series

We are extending our Collaborative Regional Alliances for Farmer Training (CRAFT) program beyond the farm to provide valuable, accessible training opportunities to farm professionals. The online CRAFT series will focus on topics related to business management. Learn about building success with food hubs and co-ops, unlocking the potential of income statements, getting access to conservation funding through NRCS, and building a strong workforce at your farm. These workshops are a valuable tool for continuing to grow, expand and understand the framework of a successful farm.

The series will run from October 20th to November 10th with a new workshop every Thursday from 6:00 PM -7:30PM.

Registration for each webinar is \$10 or sign up for all four for \$35. Members receive a 25% discount. For the descriptions of each webinar and to register, view the CRAFT page on our website.



www.nofanh.org/craft

CRAFT Webinar: Co-ops and Food Hubs

The first webinar in our online CRAFT series titled *How to utilize co-ops and food hubs, and building successful relationships* is on October 20th from 6-7:30PM.

Learn how to access wholesale markets through both food hub and retail avenues in this 90-minute session led by Katelyn Porter (NH Food Hub Network Project Manager) and Allan Reetz (Director of Public and Government Affairs for the Hanover Co-op Food Stores). Join them for practical information and ideas you can immediately put to use, including the benefits of working with food hubs and the services they offer, and an overview of how to sell through the retail grocery sector. Learn more about what retailers and food hubs seek from vendors and some "tips & tricks" for how to successfully build a reliable sales relationship with either.



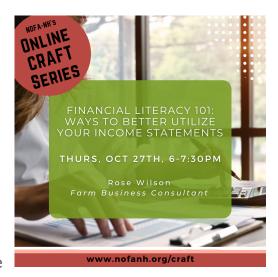
Webinars are \$10 each or \$35 for the full series of four workshops. Members receive a 25% discount. Each webinar will be recorded and available for 3 months after the workshop. For more information and to register visit the NOFA-NH website at www.nofanh.org/craft. Pre-registration is required.

CRAFT Webinar: Utilizing Income Statements

The second webinar in our online CRAFT series titled *Financial stability 101: Unlocking the potential of income statements* is on October 27th from 6-7:30PM.

Income statements are important to any business and can do more than just show the profits and losses of your farm. During this workshop farm business consultant Rose Wilson will share insight on how to use your Income Statement to assess the profitability of your farm and then pair it with your production data to create productivity and profitability metrics and goals you can measure. Rose will walk through the Income Statement to explain what data goes where, and provide a template participants can fill out, take home and use on their own. This will be an interactive session, questions will be encouraged!

Webinars are \$10 each or \$35 for the full series of four workshops. Members receive a 25% discount. Each webinar will be recorded and available for 3 months after the workshop. For more information and to register visit the NOFA-NH website at www.nofanh.org/craft. Pre-registration is required.



Explore Our 50th Anniversary Archive

Thank you to our sponsors, partners, attendees, board and staff past and present, and members for making our 50th anniversary events such a spectacular celebration of the past 5 decades of organic gardening, farming, and food in the Granite State. We ate delicious food, explored our past, looked to the future of sustainable agriculture in New Hampshire and beyond, cultivated new connections, and made fond memories.

You can explore photos, videos, and more from our 50th anniversary events at Colby Hill Inn and Brookford Farm here. You can dive even deeper into our 50th anniversary archives here.

A special thank you to Grace Dunklee Cohen for volunteering her time and wonderful photography skills to capture beautiful images from these memorable occasions!





Thank You to Our Share the Bounty Weekend Partners

Thank you to our 2022 Share the Bounty Weekend Partners for another successful fundraiser for NOFA-NH's Farm Share Program, supporting food access for all in the Granite State. We are grateful to Revival Kitchen & Bar, The Kearsarge Food Hub/Sweet Beet Farm + Market + Café, Warner Public Market, and The Works Bakery Café for your commitment to boosting food security in New Hampshire. Thank you to everyone who shopped and dined at participating locations this past weekend in support of our Farm Share <u>Program</u>. We look forward to sharing more details about the fundraiser with you all soon!



More Ways to Share the Bounty this Fall: Flatbread Company Community Bakes

Save the dates for more ways you can share the bounty this fall and support NOFA-NH's Farm Share Program with two Community Bakes at the **Flatbread Company** in Portsmouth and North Conway:

- Wednesday, October 26, 2022: Community Bake at the Portsmouth Flatbread Company
- Tuesday, November 28, 2022:
 Community Bake at the North Conway
 Flatbread Company

Thank you Monadnock Food Co-op, Vital Communities, and C&S Wholesale
Grocers for supporting the Farm Share
Program earlier this summer and fall.



Thank You for Another Successful Member Drive Month

Thank you to the 72 new and renewing members who participated in our annual Member Drive this September and congratulations to our raffle winners! Our work would not be possible without the support of our vibrant, diverse, and dedicated members. We are so grateful to be a part of this resilient organic farming community in the Granite State.

Missed out on NOFA-NH's Member Drive Month? You can become a NOFA-NH member anytime and take advantage of great benefits! Learn more about the benefits of a NOFA-NH membership and join today at www.nofanh.org/membership.



Share Your Story in The Natural Farmer

<u>The Natural Farmer</u> (TNF), the newspaper of the Northeast Organic Farming Association, is now accepting articles for our upcoming issues! Share your story with other farmers, gardeners, and homesteaders across the Northeast and beyond.

Here are the kind of submissions we're looking for: interviews, personal essays, technical pieces, photographs, seasonal recipes, book reviews, & opinion pieces on trending topics in agriculture.

TNF is published quarterly. Our upcoming issues and themes are:

Winter 2022: Challenging Corporate Capture (submissions due November 1) **Spring 2023:** Water & Agriculture

(submissions due February 1)

Summer 2023: Farm workers (submissions due May 1)

due May 1)

Submit your article here. If your writing is published in TNF, you will receive a free year subscription to the paper. Questions? Email TNF Editor Elizabeth Gabriel: tnf@nofa.org.



Training For NOFA Member Farmers November 18: Racial Equity on Your Farm

Friday, November 18th, 9:00-11:00am

As NOFA plans for the 2023 season with an expanded Farm Share program across the 7 NOFA chapter states, we aim to build racial equity into all aspects of the program. This workshop is an opportunity for farmers to talk with NOFA staff about integrating racial equity into their farm businesses. Whether customers are coming to the farm site or picking up shares at a drop-off location, there are steps that each farm can take to make the experience welcoming and inclusive for all. This conversation will also provide tools for farmers to reach out to BIPOC communities in a way that is anti-racist and culturally



sensitive. Register here.

2023 Farm Bill – NOFA Priorities & Public Review

NOFA's Farm Bill Principles advocate for a Farm Bill that:

- Actively invests in and protects the integrity of organic and agroecological practices as a core solution to our climate and biological crises.
- Ensures fair treatment and just livelihoods for farmers and workers throughout the food and farming system.
- Invests in rural communities, increases fairness and resilience of local and regional supply chains and breaks up consolidation in agriculture.
- Centers racial justice across all programs and repairs past and ongoing racialized harm.
- Promotes food sovereignty for disadvantaged communities and ensures nutrition security for all.
- Eliminates the use of toxic substances on farmland and in our food system while supporting a just transition for farmers.

The House Agriculture Committee is seeking direct input from producers, stakeholders, and consumers on how various farm bill programs are working for them as an integral part of the review process of the 2018 Farm Bill and for preparation for the 2023 Farm Bill. You can submit your review here.



2022 Weekly Market Bulletin Organic Produce Prices

Each year, the NH Department of Agriculture, Markets and Food collects and summarizes retail produce prices from farm stands throughout New Hampshire. NOFA-NH & the NHDAMF are seeking price lists from organic farmers around the state. These prices will appear in the Weekly Market Bulletin newsletter, which is published by the NH Department of Agriculture, Markets and Food.

The summary includes price ranges for different crops from the various organic farm retail outlets. The weekly information is reviewed and used by producers throughout the state and region. This is completely anonymous. No names are tied to the price information in any way.

Find a sample price sheet here. You can submit your price sheet to marketbulletin@agr.nh.gov each Monday at noon to be included in the following Weekly Market Bulletin. If you have any questions, please contact Terri Sheridan at 603-271-3551, or email: marketbulletin@agr.nh.gov.



Climate-Smart Farming Practices: Farmers of Color Tour and Discussion October 20

Join New Entry Sustainable Farming & Fresh Start Farms on Thursday, October 20th from 10 am – 2 pm in Concord, NH for a Climate-Smart Farming Practices Tour and Discussion with New England Farmers of Color.

Expand your knowledge of climate-smart farming techniques and network with producers who are implementing soil health practices, cover crops, water catchment and conservation systems, high tunnels, and more. Attendees will receive a tour of the farm, meet with farmers, learn about conservation practices, share a meal, and engage in discussion about the opportunities and benefits of climate-smart agriculture to a resilient local and regional food system. The Farm Tour will take place from 10 am – 12 pm and will be followed by



Lunch at 12 pm. Following lunch, engage in a facilitated discussion with Farmers of Color across New England to build community and learn from one another. The farmer discussion will take place from 1-2 pm. Register.

Kearsarge Food Hub's 2nd Annual Love Local: Meet Your Farmers and Makers Virtual Event

The Kearsarge Food Hub team traveled around the great state of New Hampshire to chat with five different farmers and makers, touring their facilities and getting to know a little more about who they are and what they do. You'll have a chance to meet and talk with these folks who supply Sweet Beet Market and Café and have so much to teach us about what works and what doesn't in our food systems — and how this impacts your daily life. These are real people and families on the front lines of rebuilding a food system that truly nourishes people, community, and lands. They practice solutions that are at the heart of our nonprofit work here at the Kearsarge Food Hub! Join them online from the comfort of your own home on Tuesday, November 1st from 6:00 - 7:30 pm and meet COSH Factory, Winni Woods Farm, Abbot Hill Creamery, Short Creek Farm & Vegetable Ranch. Learn more & register.



ABCs of Farm-Based Education

Just in time for Farm to School Month, Shelburne Farms in Shelburne, VT is offering an educational workshop designed for farmers, farm-based educators, and nonformal educators.

At this workshop, you'll fill your toolbox with kid-tested activities as you join a community of peers from around the region. Spend time in hands-on, activity-based learning while you explore Shelburne Farms' dairy, farmyard, garden, and forest classrooms. Experience activities from Shelburne Farms' publications Project Seasons and Cultivating



Joy and Wonder as we discuss ways to engage school groups and farm visitors of all ages. In addition to activity sharing and program development, we'll gather tips for creating a safe learning environment and will have ample time for getting to know one another. Scholarships are available. Register.

Moose Mountain Seed Savers Seed Swap October 23

Moose Mountain Seed Savers is a local, grass-roots organization based out of the Milton area. Their mission is to educate the local community to collect, share, and preserve seeds for the enhancement of seed biodiversity and food sovereignty.

They are organizing different educational workshops, as well as seed swaps. They are also working with local libraries to create free seed libraries. Please join them for their fall event on Sunday, October 23rd from 1:00 – 4:00 pm at Milton Community Church.



Free Business Planning Course for NH Specialty Crop Producers: Apply by November 30

The Cheshire County Conservation District, the Hannah Grimes Center for Entrepreneurship, and National Center for Appropriate Technology (NCAT) are partnering to host a free 7-week-long business planning course (waived fee of \$600!) for specialty crop producers in New Hampshire. Specialty crops are defined in law as, "fruits and vegetables, tree nuts, dried fruits and horticulture and nursery crops, including floriculture."

Throughout the course, farmers will learn how to enhance the competitiveness of their business, receive technical assistance, receive peer support from other specialty crop producers, create a business plan, and will receive a \$2,000 stipend to implement their business plan after successfully

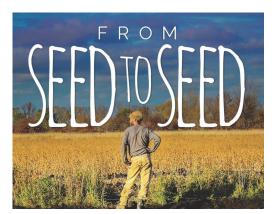


completing the course. The course will meet in person at the Hannah Grimes Center for Entrepreneurship in Keene, NH every Wednesday from 4:00pm-7:00pm, January 11th, 2023 through February 22nd, 2023. Learn more and apply.

On-Demand Screening: FROM SEED TO SEED, November 4 - 6

ForestPlanet presents an on-demand screening of the organic farming film FROM SEED TO SEED. Registrants may stream this 87-minute film multiple times during a 60-hour availability window. Each registration is \$10 and plants 50 trees!

FROM SEED TO SEED follows a small-scale organic farming family, as well as a diverse group of Canadian farmers, for a season of challenges and rewards. Terry and Monique pursue their true passion of ecologically sustainable farming practices, and their story of community and resilience takes center stage in this film. This hopeful and award-winning story from Katharina Stieffenhofer provides one perspective on a global social movement towards healthy and regenerative farming practices. Learn more & get tickets.



Northeast Forest Farmers Coalition (NFFC) Survey

The Northeast Forest Farmers Coalition (NFFC) is distributing a survey to better understand the sourcing issues in the Northeast around forest botanical planting stock for species commonly grown in forest farming systems. Forest farming is defined as the intentional cultivation of crops under a forest canopy. These crops may be herbal, edible, decorative, or handicraft, and are also considered non-timber forest products. Forest botanical species of interest include but are not limited to ginseng, ramps, goldenseal, blue and black cohosh, bloodroot, Solomon's seal, and wild ginger. Click here to participate in this brief survey and enter for a chance to win 1 of 20 "Wood



<u>Thrush: Nature's Ginseng Disperser" prints</u> (11x14 inch).

Food System Opportunities: Learn, Join, Read!

- 2022 NH Eats Local Impact Report
- Attend the NOSB Fall Meeting
- RMA Whole Farm Revenue & Micro-Farm Workshops
- Watch Food as Resistance; Access code: Southern22
- Submit a proposal to the 2023 FINE Summit
- Join an Action with Milk with Dignity
- <u>Capital Area Food Access Virtual kick-off meeting November 18th</u>
- <u>Update on Hydroponic in Organic</u> <u>Lawsuit</u>
- Attend FORUM2022 Science, Spirituality, Solidarity: Weaving Interconnections



Produce Safety Alliance Grower Training November 8 & 10

This two-day, online course is an FDA-recognized training geared toward fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety.

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions. Learn more & register.



Grass-Fed Organic Dairy Management May Be Key to Sector's Resilience in New England

"Until recently, the organic grass-fed (OGF) dairy industry and OGF management systems have had little research directed to identifying best practices for higher milk production. Station Scientist Andre Brito was recently one of several Northeast scientists to contribute to a paper in Renewable Agriculture and Food Systems journal that studied management techniques of OGF dairy farmers. Led by researchers at the University of Vermont, the study provides a better understanding of this sector and its operations and needs..."



Read more.

Food System Jobs

- OEFFA Executive Director
- St. Mary's Nutrition Center
 Administrative and Communications
 Coordinator
- <u>Food Connects is Hiring Multiple</u> <u>Positions</u>
- <u>National Young Farmers' Coalition Co-</u> Executive Director
- Agrarian Trust is Hiring for two positions



Meet Our Members: Pierre Hahn of Kearsarge Food Hub & Sweet Beet Farm

NOFA-NH's knowledgeable and passionate members make our organization great. That's why we offer our members with farms and food-related businesses eligibility to be featured in the 'Meet Our Members' enews column. Each month, we make our community a little closer by introducing you to someone new. Please contact us if you'd like to be featured!

Read More.



October Recipe: Pumpkin Pesto

This delicious pumpkin pesto is great on pasta, chicken, or as a dip on your next charcuterie board while entertaining. Perfect for fall, creamy and full of flavor - this pesto is hard to beat!

Ingredients:

3 tablespoons pumpkin seeds, toasted
3 sage leaves, chopped
1 clove garlic
3 tbsp parmesan cheese
1/4 cup olive oil
2/3 cup pumpkin (or other winter squash)
puree, fresh or canned
1/2 cup ricotta cheese
1 pinch freshly grated nutmeg
salt and pepper, to taste

Preparation:

Combine pumpkin seeds, sage, garlic, and parmesan cheese with a pinch of salt and pepper in food processor. Pulse until ground.

Turn food processor on. Slowly stream in olive oil.

Pulse in pumpkin and ricotta cheese. Season with nutmeg, salt and pepper. Enjoy on its own with crashers, or mix into pasts for a delicious fall dinner!



Welcome New & Renewing Members

Thank you to our NOFA-NH Members who became new members or renewed their memberships in September 2022.

New Members:

Jim Riddle, Deborah Munson, <u>Gokatta Gardens</u>, Richard Menge, <u>Field to Fork Farm</u>, Andy DeMeo, <u>Wildwoods Maples Farm</u>, Darla Thyng, Katie Doherty, <u>Spring Ledge Farm</u>

Renewing Members:

Farm at the Edge, <u>Grounding Stone Farm</u>, <u>Pork Hill Farm</u>, Karl Johnson, <u>Berkana Wellness</u>, <u>ABC Energy Savings</u>, <u>Terra Niche</u>, <u>Tower Gardens</u>, Dara Gall, Holly Green, Riverside Garden, Good Local Food, <u>Beeline Skin Care</u>, Dr. Peggy Ueda, Scott Harris, V<u>eno's Specialty Food & Meats</u>, <u>Main Street Cheese</u>, <u>Make Scents NH</u>, Andrew Charbonneau, <u>Living Land Permaculture</u>, Karen Merriam, Conundrum, Esquire Farm, <u>Fat Peach Farm</u>, <u>This is the Place</u>, <u>Greenhill Farm NH</u>, <u>Slopeside Farm</u>, Susan Reeder Moss

Classifieds

Windswept Farm Is Hiring (Andover, NH)

Posted October 1, 2022: Would you like to work on a farm this season? Learn and bring your knowledge to growing a variety of vegetables and fruits to be delivered to farmers' market. Email tigallagher13@yahoo.com for more information and to apply.

Grow Your Profits

Posted October 1, 2022: Keeping honey bees as pollinators will increase your yield! White Mountain Apiary has everything you need to become a successful beekeeper. We offer online beekeeping classes, honey bees, queen bees, beekeeping equipment and support. Visit www.whitemountainapiary.com/store or call 603-444-6661 for more information.

Upcoming Events

- October 20 Online CRAFT Program: How to Utilize Co-ops & Food Hubs, Building Successful Relationships
- October 20 Climate Smart Farming Tour & Farmers of Color Networking Session, (Fresh Start Farms & NESFP)
- October 20 FORUM2022 Science, Spirituality, Solidarity: Weaving Interconnections, (Yale)
- October 22 <u>CRAFT Tour at Clyde Farm: Raising & Processing On-Site Poultry</u>
- October 23 Local Seed Swap, (Moose Mountain Seed Savers)
- October 25 Racial Equity in Farm to School: Community Praxis Sharing, (The Farm to School Coalition of NC)
- October 25-27 NOSB Fall 2022 Meeting, (USDA)
- October 27 Online CRAFT Program: Financial Stability 101: Unlocking The Potential of Income Statements
- October 27 <u>Balancing Nutrition: Macro & Micronutrients for Vitality,</u> (Concord Food Co-op)
- November 1 <u>Love Local: Meet Your Farmers & Makers</u>, (Kearsarge Food Hub)
- November 2-3 <u>It Takes a Region Conference</u>, (NESAWG)
- November 4 Online CRAFT Program: Applying for USDA-NRCS Dollars for Farm Conservation Projects
- November 4 <u>Network Cafe Series: Protect Farmland</u>, (NH Food Alliance)
- November 4-6 On-Demand Film Screening: FROM SEED TO SEED, (ForestPlanet)
- November 8 <u>Produce Safety Alliance Grower Training</u>, (UNH Extension)

 ${\it November~10-\underline{Online~CRAFT~Program:~Transforming~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Fairness~\&~Cooperation~at~Your~Workforce:~Building~Gairness~\&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Your~&~Cooperation~at~Xour~&~Cooperation~at~Xour~&~Cooperation~at~Xour~&~Cooperation~at~Xour~&~Cooperation~at~Xour~&~Cooperati$

<u>Farm</u>

November 10 — <u>Produce Safety Alliance Grower Training,</u> (UNH Extension)

November 15 — NH Vegetable & Berry Growers' Roundtable: On-Farm Scouting, (NH VBG Association)

November 18 — Racial Equity on Your Farm, (NOFA/Mass)

November 18 — <u>Capital Area Food Access Virtual Kick-off Meeting</u>, (NHHS)

December 2 — Network Cafe Series: Investing in Our Local Food Supply Chain, (NH Food Alliance)

December 13 — 2022 NH Agricultural Policy Forum, (NH Food Alliance, LCV, Monadnock FCC)

December 13-15 — New England Vegetable & Fruit Conference, (NEVF)

January 25-26, 2023 — <u>Sustainable Food Summit</u>, (Ecovia Intelligence)

February 11, 2023 — 21st Annual Winter Conference - The Art of Food & Farming: Skill Sharing for a Brighter

Future

April 18 - 19, 2023 — Virtual Farm to Institution Summit, (FINE)

April 27 - 28, 2023 — In-Person Farm to Institution Summit, (FINE)

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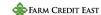












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